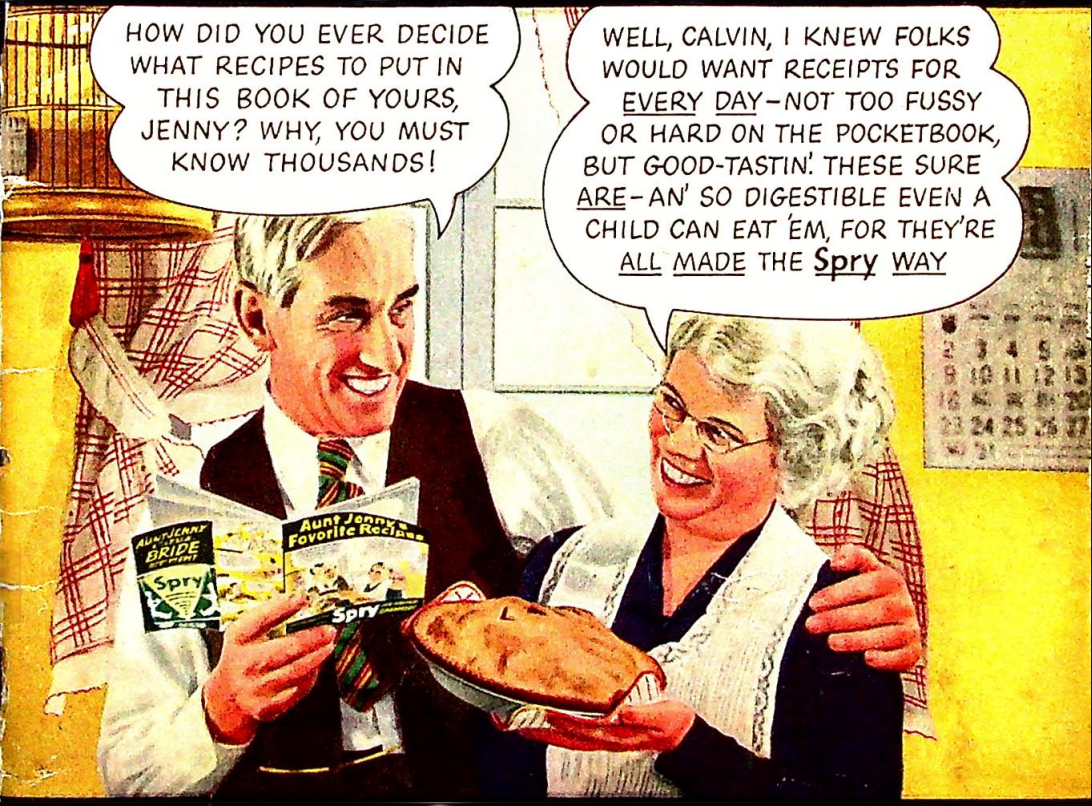
Aunt Jenny's Favorite Recipes


HOW DID YOU EVER DECIDE WHAT RECIPES TO PUT IN THIS BOOK OF YOURS, JENNY? WHY, YOU MUST KNOW THOUSANDS!
WELL, CALVIN, I KNEW FOLKS WOULD WANT RECEIPTS FOR EVERY DAY—NOT TOO FUSSY OR HARD ON THE POCKETBOOK, BUT GOOD-TASTIN'. THESE SURE ARE—AN' SO DIGESTIBLE EVEN A CHILD CAN EAT 'EM, FOR THEY'RE ALL MADE THE Spry WAY
Aunt Jenny's Favorite Recipes
Spry

DELICIOUS, ECONOMICAL AND EASY TO MAKE WITH THE PURER ALL-VEGETABLE SHORTENING

Spry IT'S TRIPLE CREAMED!

SAY, ONCE YOU'VE USED SPRY, OLD-TIME SHORTENIN'S SEEM AS OUT OF DATE AS THE DRESS I WORE WHEN I MARRIED CALVIN. THAT WAS 30 YEARS AGO HERE'S HOW WE LOOKED ON OUR HONEYMOON

And How Calvin loves my Spry Cookin'!

Good-tastin' food makes a heap of difference to *any* family, doesn't it, ladies? And that's why you'll set such a store by Spry. It makes everythin' taste *so grand*. Whether you're a brand-new bride or an old hand at cookin' you'll be surprised how delicate Spry makes *all* your cakes, pies, and fried foods.

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What's more, everythin' you make the Spry way digests so easy and tastes so good. Take my husband, Calvin. Since I've been doin' all my bakin' and fryin' with Spry, he's just about eatin' me out of house and home.

Then take the receipts in this book. They're so thrifty and dependable you're bound to like 'em. Why every single one has been tested over and over in the Spry Kitchen. Follow 'em carefully — that's what I mean when I tell you to cook the Spry way.

So get a can of Spry *today*. See how soft and creamy — how smooth and white it is! You'll say Spry blends with other ingredients faster 'n you can say "Jack Robinson!" Why it takes only a jiffy to mix cakes and pie crust with Spry. And this all-vegetable shortenin' keeps sweet and fresh right on my kitchen shelf. You owe it to yourselves, ladies, to try Spry *now*. Better ask for the thrifty three-pound can — it gives you more for your money.

US LADIES IN THE SEWIN' CIRCLE GOT TALKIN' 'BOUT SPRY THE OTHER DAY AN' HOW IT MAKES OUR COOKIN' GO EASIER AN' TASTE BETTER— SO I THOUGHT I'D PASS SOME OF THEIR TIPS ON TO YOU

Cakes so light, velvety, delicate!

"Why you could have knocked me over with a feather the first cake I made with Spry," says Sarah Garland (her husband's principal down at the High School). "For years I'd thought there was only one shortenin' for cakes. But Spry gives *such* light, fine, delicate-flavored cakes and think how much easier on your budget than if you'd used more expensive cake shortenin'. Spry's so smooth and so marvelously creamy it mixes in a jiffy."

What flaky, tender pastry!

And then that little bride up our street spoke up real proud-like: "Bill says my piecrust made the Spry way is so flaky and tender it melts in his mouth. And it's easy to digest as plain bread. No bother to make either, even for a greenhorn like me. Spry cuts into the flour quick as can be. And just think, you don't even have to chill your ingredients!"

Foods fried the Spry way are crisper and so digestible!

But say, when it comes to fryin', I could tell as much as any of 'em! Since I been fryin' the Spry way, you should see all the doughnuts, French fries, and fried chicken my husband, Calvin, stows away! And they're so good for him. Best of all, there's no pesky fryin' smell an' smoke when you fry with Spry. It's purer. So no wonder you get better-tastin' baked foods, too.

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AUNT JENNY, HOW IN THE WORLD DID YOU GET THAT PIE BAKED SO SOON ?
I'LL LET YOU INTO THE SECRET, ADDIE IT'S SPRY PASTRY MIX. WITH IT ON YOUR SHELF YOU CAN HAVE A PIE HOT OUT OF THE OVEN IN NO TIME AT ALL

The Greatest Time-saver in the History of Pie Bakin'

Spry Pastry Mix

So quick and easy to use! Just add water and mix.

SIFT flour and salt together into a large bowl. . . . Add 1 pound Spry to flour and cut in until mixture is as fine as meal. . . . Add remaining 1 pound Spry and continue cutting until particles are size of a large pea. . . . Put Spry Pastry Mix in a covered container and store on the pantry shelf or in the cupboard for use as needed. Do not keep Spry Pastry Mix in the refrigerator — it will keep sweet and fresh at room temperature.

3½ pounds (11 cups sifted) all-purpose flour
2 tablespoons salt
2 pounds (4⅝ cups) Spry

This recipe makes enough Spry Pastry Mix for about a dozen large, tender, flaky pies.

Uses for Leftover Pastry

I use my pie-dough scraps for makin' these "little pies." My grandchildren are always beggin' for 'em.

Old-time Jelly Tarts

Roll dough ⅛-inch thick and cut with cookie cutter. In ½ of the circles cut 2 or 3 small holes with thimble. Bake in very hot oven (450°F.) 5 to 10 minutes. Cool. Put plain and perforated pastry circles together in pairs with jelly between.

Stacked Pies

Spread 5-inch baked circles of pastry with apple butter and put lightly together in stacks of three.

Sugar Snails

Roll dough ⅛-inch thick. Sprinkle with mixture of sugar and cinnamon or sugar rubbed with a little grated lemon rind. Roll like jelly roll and cut in thin slices. Bake in hot oven (425°F.) 5 to 10 minutes.

Sugar Pies

Roll dough ⅛-inch thick and cut in 7-inch circle. Spread liberally with brown sugar to within ½-inch of edge and dot with butter. Fold edge over sugar and press down. Bake in hot oven (425°F.) 5 to 10 minutes.

SO MANY LADIES ASKED ME HOW I MAKE TENDER, FLAKY, DIGESTIBLE PIE CRUST THAT I'M SHOWIN' HOW HERE. IT'S EASY AS ROLLIN' OFF A LOG IF YOU USE SPRY AN' DO IT THIS WAY...

Cut in First Half of Spry Finely

Add Spry to sifted flour and salt in two portions. Cut in the first half until mixture is as fine as meal. This makes the pastry extra *tender*.

Cut in Other Half of Spry Coarsely

Add the remaining half of the Spry and continue cutting, leaving larger pieces about the size of large peas. This makes the pastry extra *flaky*.

Look sharp at these pictures, ladies — you'll get some pointers on makin' the pies and tarts on the follow'in' pages.

Now Add Cold Water Sparingly

Sprinkle water over flour-Spry mixture gradually, mixing lightly with a fork. Add only enough to make a dough that "cleans the bowl."

Seal Fruit Pies to Keep in Juices

Trim undercrust even with edge of pan. Cut top crust ½-inch larger and fold it under the bottom crust. Press together with tines of a fork.

This picture at the left shows a dandy way to keep fruit pies like Cherry Pie and Blueberry Pie (page 5) from boilin' over.

GRANDPA BRIGGS UP AT THE OLD SOLDIERS' HOME SAYS HE'LL EAT ANY KIND OF PIE YOU GIVE HIM JUST SO LONG AS IT'S APPLE. I GUESS SOME OF YOUR MEN FOLKS FEEL THE SAME SO I'M DEVOTIN' THIS WHOLE PAGE TO **APPLE PIES**

Piecrust

2¼ cups sifted all-purpose flour
1 teaspoon salt
¾ cup Spry
5 tablespoons cold water (about)

SIFT flour and salt together. . . . Add ½ of Spry to flour. Cut in with pastry blender or two knives until mixture is as fine as meal. Add remaining Spry and continue cutting until particles are size of a large pea. . . . Sprinkle water gradually over mixture. With a fork, work lightly together until all particles are moistened and in small lumps. Add just enough water to moisten. Press dampened particles together into a ball and work lightly into a smooth blended dough. Do not handle dough any more than necessary. . . . Makes 1 two-crust 9-inch pie.

To make a two-crust pie with Spry Pastry Mix, use 2½ cups of the Mix (page 2).

Milk (either whole or skim) can be used instead of water for making pastry with a special brown bloom.

Spicy Apple Pie

Our favorite pie and yours, too, I guess.

FOR pastry, use 1 recipe Piecrust (above) or 2½ cups Spry Pastry Mix (page 2). Roll ½ of dough and line a 9-inch pie plate. Fill pie shell with sliced apples. . . . Mix sugar, spices, salt, and lemon juice. Sprinkle over apples. Dot with butter. Moisten edge of pie with water. . . . Roll remaining dough for top crust and cut a few slits to permit steam to escape. Fit top crust over apples and seal edge of pie. (See page 3.) . . . Bake in hot oven (425°F.) 50 to 60 minutes.

6 large tart apples, sliced thin
1 cup sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
⅛ teaspoon salt
1 teaspoon lemon juice
1 tablespoon butter

Apple Pie Variations

Flavors and spicin's to suit every taste—pick your favorite.

1.
½ cup each brown and white sugar
⅛ teaspoon allspice
½ teaspoon cinnamon
⅛ teaspoon salt
1 tablespoon butter

2.
¾ cup maple sugar
¼ teaspoon cinnamon
1 tablespoon butter

3.
1 cup sugar
¼ teaspoon nutmeg
¼ teaspoon cinnamon
2 tablespoons butter

4.
1 cup sugar
¾ teaspoon cinnamon
1 teaspoon lemon juice
1 tablespoon butter

5.
1 cup sugar
2 tablespoons butter

Yellow Peach Pie

I use this receipt for makin' fruit pies all winter long.

- 3 cups canned sliced peaches
- ½ cup peach juice
- ½ cup sugar
- ⅛ teaspoon salt
- 2 tablespoons quick-cooking tapioca
- 1 tablespoon butter

COMBINE peaches, juice, sugar, salt, and tapioca and let stand while pastry is being made. . . . For pastry, use 1 recipe Piecrust (page 4) or 2½ cups Spry Pastry Mix (page 2). . . . Roll ½ of dough and line a 9-inch pie plate. Fill pie shell with peaches. Dot with butter. Moisten edge of pie with water. . . . Roll remaining dough for top crust and cut a few slits to permit steam to escape. Fit top crust over fruit and seal edge of pie. (See page 3.) . . . Bake in hot oven (425°F.) 50 to 60 minutes.

Variations. Canned apricots, pineapple, or red pitted cherries can be substituted for peaches, if desired.

Blueberry Nectar Pie

Calvin says nectar means "food for the gods." And this pie *is!*

- 1 quart fresh blueberries
- 2½ tablespoons quick-cooking tapioca
- ⅓ cup granulated sugar
- ¼ teaspoon salt
- 1 tablespoon vinegar or lemon juice
- ⅓ cup brown sugar, firmly packed
- 1 tablespoon butter

MIX blueberries, tapioca, granulated sugar, salt, and vinegar and let stand while pastry is being made. . . . For pastry, use 1 recipe Piecrust (page 4) or 2½ cups Spry Pastry Mix (page 2). Roll ½ of dough and line a 9-inch pie plate. . . . Fill pie shell with berries, sprinkle with brown sugar, and dot with butter. Moisten edge of pie with water. . . . Roll remaining dough for top crust and cut a few slits to permit steam to escape. Fit top crust over berries and seal edge of pie. (See page 3.) . . . Bake in hot oven (425°F.) 50 to 60 minutes.

Fresh Cherry Pie

Tasty, tart-sweet cherry fillin' set off by tender, flaky crust.

- 4 cups fresh red cherries, pitted
- 3 tablespoons quick-cooking tapioca
- 1 cup sugar
- 1 tablespoon butter

COMBINE cherries, tapioca, and sugar and let stand while pastry is being made. . . . For pastry, use 1 recipe Piecrust (page 4) or 2½ cups Spry Pastry Mix (page 2). . . . Roll ½ of dough and line a 9-inch pie plate. Fill pie shell with cherry mixture. Dot with butter. Moisten edge of pie with water. . . . Roll remaining dough for top crust and cut a few slits to permit steam to escape. Fit top crust over cherries and seal edge of pie. (See page 3.) . . . Bake in hot oven (425°F.) 50 to 60 minutes.

Colonial Pumpkin Pie

You'll like the spicy brown richness of this fillin'. And it's so easy to make!

- 1½ cups canned or cooked pumpkin
- 1 cup brown sugar, firmly packed
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon allspice
- 2 tablespoons molasses
- 3 eggs, slightly beaten
- 1 cup evaporated milk

FOR pastry, use recipe for Pie Shell (page 7) or 1¾ cups Spry Pastry Mix (page 2). Roll dough (but do not prick) and make a 9-inch pie shell. (See page 6.) . . . Combine pumpkin, brown sugar, salt, spices, and molasses, and mix well. . . . Add eggs and milk. . . . Pour mixture into unbaked pie shell. . . . Bake in hot oven (425°F.) 40 to 45 minutes, or until a knife inserted comes out clean. . . . Serve slightly warm or cold with wedges of sharp cheese. Molasses can be omitted, if desired.

Squash Pie. Use canned squash instead of pumpkin.

All measurements in this book are level

Let The Dough Relax in Pan

After rolling the dough and pricking it all over with a fork, fit dough gently into the pan and let relax 5 minutes. This helps to keep the pastry from shrinking.

Pat Out Air with Ball of Dough

Pat pastry with ball of dough, working outward from center. This forces out air and helps to make a pie shell that will not puff out of shape during the baking.

Make A Little Wall All Around

After cutting pastry 1-inch larger than pan, turn dough back even with rim to make a standup "collar." Then crimp evenly with finger tips into a fluted rim.

MY DAUGHTER, SYLVIA, SAYS NOTHIN' PUTS HER HUSBAND IN SUCH GOOD HUMOR AS A NICE FRESH-BAKED LEMON MERINGUE PIE.. AN' LET ME GIVE YOU A FEW POINTERS ABOUT THE PIE SHELL

PIES

Pie Shell

Use for your cream pies, custard pies, chiffon pies, and all other one-crust pies.

1 1/3 cups sifted all-purpose flour
1/2 teaspoon salt
7 tablespoons Spry
3 tablespoons cold water (about)

If using Spry Pastry Mix, use 1 1/3 cups of the Mix (page 2).

SIFT flour and salt together. . . . Add 1/2 of Spry to flour. Cut in until mixture looks like meal. Add remaining Spry and continue cutting until particles are size of a large pea. . . . Sprinkle water gradually over mixture. With a fork, work lightly together until a dough is formed. Roll dough 1/8-inch thick and prick with a fork (for baked pie shell only). Place dough in pan and let relax 5 minutes. Pat with ball of dough to fit pastry into pan. Trim pastry 1-inch larger than pan and turn back edge. Flute rim. . . . Bake in very hot oven (450°F.) 15 minutes.

Lemon Meringue Pie

I always serve this grand pie for dessert when I want to just outdo myself!

1/2 cup cold water
7 tablespoons cornstarch
1 1/2 cups hot water
1 1/4 cups sugar
3 egg yolks, slightly beaten
1 lemon (grated rind and juice)
1 tablespoon butter
1 baked Pie Shell (above)

MIX 1/2 cup cold water and cornstarch to thin paste. . . . Combine 1 1/2 cups hot water and sugar in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook until mixture begins to thicken, return to double boiler and cook until thick and smooth (15 minutes), stirring constantly. . . . Stir a small amount of mixture into beaten egg yolks, return to double boiler, and cook a few minutes longer. Add lemon rind, juice, and butter and blend. Cool, stirring occasionally. . . . Pour into baked pie shell. Top with meringue made with 3 egg whites, 6 tablespoons sugar, and 1 teaspoon lemon juice. (See Meringue, below.)

California Sunshine Pie

There's *both* orange and lemon in this pie and the flavor's just wonderful!

1/2 cup cold water
7 tablespoons cornstarch
1 cup hot water
1 1/4 cups sugar
Dash of salt
3 egg yolks, slightly beaten
2 tablespoons lemon juice
1/3 cup orange juice
1 teaspoon grated lemon rind
1 teaspoon grated orange rind
1 tablespoon butter
1 baked Pie Shell (above)

MIX 1/2 cup cold water and cornstarch to thin paste. . . . Combine 1 cup hot water, sugar, and salt in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook until mixture begins to thicken, return to double boiler and cook until thick and smooth (15 minutes), stirring constantly. . . . Stir a small amount of mixture into beaten egg yolks, return to double boiler, and cook a few minutes longer. . . . Add fruit juices and rinds and butter and blend well. Cool, stirring occasionally. Pour into baked pie shell. . . . Top with meringue made with 3 egg whites, 6 tablespoons sugar, and 1/4 teaspoon grated orange rind. (See Meringue, below.)

Meringue

Don't forget to flavor the meringue.

2 egg whites
4 tablespoons sugar
1/2 teaspoon vanilla or 1 teaspoon lemon juice

BEAT egg whites until they hold a stiff peak. Add sugar gradually (1 tablespoon at a time), beating constantly. Add vanilla or lemon juice. Pile lightly on filling in baked pie shell. . . . Bake in moderately slow oven (325°F.) 25 to 30 minutes, or until firm and delicately browned.

Mellowscotch Pie

Calvin says the fillin's as smooth as a kitten's ear. And the flavor's just grand!

- 1 cup brown sugar, firmly packed
- ¼ teaspoon salt
- 2 tablespoons water
- 2 cups cold milk
- 4 tablespoons cornstarch
- 2 egg yolks, slightly beaten
- 2 tablespoons butter
- ½ teaspoon vanilla
- 1 baked Pie Shell (page 7)

COMBINE brown sugar, salt, and water in top of double boiler. Boil over moderate heat to a thick sirup (about 5 minutes). . . . Mix ¼ cup milk and cornstarch to thin paste. Add 1¾ cups milk; then combine with hot sirup and cook over hot water until thick and smooth, then cook 15 minutes longer, stirring constantly. Stir a small amount of mixture into beaten egg yolks, return to double boiler, and cook a few minutes longer. . . . Add butter and vanilla. Cool. Pour into baked pie shell. . . . Top with Meringue (see page 7), using brown sugar and vanilla.

Cranberry Apple Pie

You can make any fruit pie with a lattice top like this. It looks real pretty.

- 2½ cups cranberries
- 1½ cups apples, chopped
- 1½ cups sugar
- 3 tablespoons water

COMBINE all ingredients. Bring to a boil, remove from heat, and let stand while making pastry. . . . For pastry, use 1 recipe Piecrust (page 4) or 2½ cups Spry Pastry Mix (page 2). . . . Roll ½ of dough and line a 9-inch pie plate. Roll remaining dough and cut in narrow strips about ⅜-inch wide. . . . Fill pie shell with fruit. Place pastry strips on top, crisscrossing them to make an attractive lacy top. Moisten edge of pie with water, place strip of dough around rim, and press together with fork. . . . Bake in hot oven (425°F.) 50 to 60 minutes.

Strawberry Chiffon Pie

This is such a summery pie—and just as creamy and fruity as can be.

- 1 tablespoon gelatin
- 2 tablespoons cold water
- 1 pint fresh strawberries, crushed
- 1 cup sugar
- ¼ cup lemon juice
- ⅛ teaspoon salt
- 2 egg whites
- 1 cup heavy cream, whipped
- 1 baked Pie Shell (page 7)

SOFTEN gelatin in cold water and dissolve over hot water. . . . Combine crushed strawberries, sugar, lemon juice, and salt. Add gelatin mixture and chill until slightly thickened. . . . Beat egg whites until stiff and fold in whipped cream. Fold in strawberry mixture. . . . Pile lightly in baked pie shell. Chill in refrigerator several hours, or until firm.

Raspberry Chiffon Pie. Instead of strawberries, use fresh raspberries, crushed and rubbed through a sieve; reduce lemon juice to 2 tablespoons.

Orange Chiffon Pie

I beat the mixture while it cooks to make it extra light and velvety.

- 1 tablespoon gelatin
- ¼ cup cold water
- 3 egg yolks, beaten
- ½ cup sugar
- ½ teaspoon salt
- ½ cup orange juice
- 1 tablespoon lemon juice
- 2 teaspoons grated orange rind
- 3 egg whites
- ½ cup sugar
- 1 baked Pie Shell (page 7)

SOFTEN gelatin in cold water. . . . Combine beaten egg yolks, sugar, salt, orange juice, and lemon juice, and blend well. . . . Cook over boiling water until thick and foamy, beating constantly with rotary egg beater (about 3 minutes). Remove from hot water. . . . Beat in gelatin and orange rind. Chill until slightly thickened. . . . Beat egg whites until stiff. Add sugar gradually, beating after each addition until stiff. Fold into gelatin mixture. . . . Pile in baked pie shell. Chill in refrigerator several hours.

Apricot Cream Pie

Every time I serve this pie I get a barrel of compliments!

- 2 ½ cups cooked dried apricots
- 1 ½ cups sugar
- 1 tablespoon grated orange rind
- 2 egg whites
- 1 baked Spry Pie Shell (page 7)
- ½ cup heavy cream, whipped
- 1 tablespoon confectioners' sugar
- ½ teaspoon vanilla

CUT apricots in small pieces. Combine sugar and orange rind and mix with apricots. Beat egg whites until stiff and fold into apricot mixture, blending well. . . . Pour into baked pie shell. Bake in moderately hot oven (375°F.) 30 minutes. . . . Serve cold, topped with whipped cream to which sugar and vanilla have been added.

Prune Whip Pie. Use cooked prunes instead of apricots and ¾ cup sugar instead of 1½ cups. Omit orange rind and add ¾ cup chopped nuts.

Custard Pie

The additional egg yolks make it extra rich and smooth.

- 3 eggs and 2 egg yolks, or 4 eggs, slightly beaten
- ½ cup sugar
- ½ teaspoon salt
- 2½ cups milk
- 1 teaspoon vanilla
- Grated nutmeg

FOR pastry, use recipe for Pie Shell (page 7) or 1¾ cups Spry Pastry Mix (page 2). Roll dough (but do not prick) and make a 9-inch pie shell. (See page 6.) Beat eggs slightly and add sugar and salt. . . . Add milk and vanilla. Strain custard mixture into unbaked pie shell and sprinkle generously with nutmeg. . . . Bake in hot oven (425°F.) 25 to 35 minutes, or until knife inserted comes out clean.

Coconut Custard Pie. Add 1 cup shredded coconut to custard mixture before pouring into pie shell.

Cream Pie

Here's my standard Cream Pie fillin'. You can vary it any way you want with different fruits and flavors.

- 1 cup milk
- 1 cup light cream
- 3 tablespoons flour
- 1 tablespoon cornstarch
- ½ cup sugar
- ¼ teaspoon salt
- 2 egg yolks, slightly beaten
- 1 teaspoon vanilla
- 1 baked Pie Shell (page 7)

SCALD milk and cream in top of double boiler. Combine flour, cornstarch, sugar, and salt, and mix together thoroughly. Add to scalded milk and cook until thick and smooth, then cook 15 minutes longer, stirring constantly. . . . Stir a small amount of mixture into beaten egg yolks, return to double boiler, and cook a few minutes longer. Cool and add vanilla. . . . Pour filling into baked pie shell. . . . Pile meringue lightly on top and bake as directed. (See Meringue, page 7.)

Banana Cream Pie. Slice 2 bananas thin and arrange in baked shell. Pour Cream Pie filling over them, top with meringue, and bake as directed. (See Meringue, page 7.)

Coconut Cream Pie. Add ½ cup coconut to Cream Pie filling; sprinkle ½ cup coconut over meringue before baking. (See Meringue, page 7.)

Hoosier Apple Pie

An open-face apple pie, all fragrant and spicy. You'll like it best served warm.

- 6 apples, thinly sliced
- ⅓ cup sugar
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 tablespoon quick-cooking tapioca
- 1 cup thin cream

FOR pastry, use recipe for Pie Shell (page 7) or 1¾ cups Spry Pastry Mix (page 2). Roll dough (but do not prick) and make a 9-inch pie shell. (See page 6.) . . . Combine apples with mixture of sugar, salt, cinnamon, and tapioca. . . . Fill unbaked pie shell with apple mixture, arranging top slices in circles. . . . Pour cream over apples. . . . Bake in hot oven (425°F.) 40 to 50 minutes.

Chantilly Deep Apple Pie

A "pour-in" of cream gives just the crownin' touch to the flavor.

- 5 cups apples, thinly sliced
- ½ cup granulated sugar
- ½ cup brown sugar, firmly packed
- ¼ teaspoon allspice
- ½ teaspoon cinnamon
- 2 tablespoons butter
- ½ cup thin cream or top milk

FOR pastry, use recipe for Pie Shell (page 7) or 1¾ cups Spry Pastry Mix (page 2). . . . Fill oblong baking dish ½ full of sliced apples. . . . Mix sugars, allspice, and cinnamon together. Sprinkle ½ over apples. Fill baking dish with remaining apples and cover with rest of sugar mixture. Dot filling with butter. . . . Roll pie dough in a rectangle ¼-inch thick and cut five decorative openings. Fit dough over apples, turning under a ½-inch edge. Seal edges of pie. Brush with milk or water and sprinkle with sugar. . . . Bake in hot oven (425°F.) 30 to 40 minutes. About 5 minutes before pie is done, pour ½ cup cream into pie through openings. . . . Serve warm in squares. . . . Serves 6.

Holiday Mincemeat

Use my wonderful homemade mincemeat for pies, tarts, and turnovers; for cookies, cakes, and frostin's; and all kinds of spicy desserts.

- 2 pounds lean beef
- 1 pound beef suet
- 8 cups apples, pared and finely chopped
- 2 pounds seeded raisins, cut in pieces
- 1½ pounds currants
- ¼ pound citron, finely cut
- 2 pounds brown sugar
- 2 teaspoons salt
- 1 cup light molasses
- 1½ quarts cider
- ¾ cup beef stock
- 1½ teaspoons each cinnamon, mace, and cloves
- 1 whole nutmeg, grated
- Juice of 1 lemon

COVER beef and suet with boiling water and cook until tender (about 2 hours). Cool; remove the hard cake of fat on top. Chop or cut meat and suet fine. . . . Combine meat with apples (there should be twice as many apples as meat). Add raisins, currants, citron, brown sugar, salt, molasses, cider, stock, and suet. Heat gradually and cook slowly 2 hours, stirring occasionally. . . . Add spices and cook 15 minutes longer. . . . Add lemon juice and mix. Seal at once in hot sterilized jars. . . . Makes 4½ quarts.

Mincemeat Layer Cake with Hard Sauce Topping. Use two 8-inch layers of Aunt Jenny's Favorite Cake (page 12). Spread 1 cup mincemeat between layers, and top with Hard Sauce made as follows: blend 2½ tablespoons each of Spry and butter with ¼ teaspoon salt and 1 teaspoon vanilla; add 1⅓ cups sifted confectioners' sugar gradually and cream well. Spread on cake and sprinkle with grated nutmeg.

Mince Turnovers

I use an extra rich pastry and my homemade mincemeat for fillin'. You should see 'em disappear.

- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- ¾ cup Spry
- 4 tablespoons cold milk (about)
- 2 cups Holiday Mincemeat (above)

SIFT flour and salt together. . . . Add ½ of Spry to flour. Cut in Spry until mixture is as fine as meal. Add remaining Spry and continue cutting until particles are size of a large pea. . . . Sprinkle milk gradually over mixture. With a fork, work lightly together until a dough is formed. . . . Roll dough ⅛-inch thick and cut into 5-inch rounds. Cut slits in one half of round to permit steam to escape. On other half of round put 3 tablespoons mincemeat. Moisten edge, fold dough over mincemeat, and seal with tines of fork. . . . Bake in hot oven (425°F.) 10 to 15 minutes. . . . Makes 10.

Tart Shells and Patties

I find it real easy to make tart shells on muffin pans. They're so pretty and perky-lookin', too!

2½ cups sifted all-purpose flour
1 teaspoon salt
¾ cup Spry
5 tablespoons cold water (about)

If using Spry Pastry Mix, use 2½ cups of the Mix (page 2).

SIFT flour with salt. . . . Cut in ½ of Spry until mixture looks like meal. Add remaining Spry and continue cutting until particles are size of large pea. . . . Add water gradually and mix lightly with fork into dough. . . . Roll dough ⅛-inch thick and prick with fork. . . . Cut in 5-inch rounds and fit into patty pans or over outside of muffin pans. If muffin pans are used, fit dough snugly over pans, pinching into about 7 pleats. . . . Bake in very hot oven (450°F.) 10 to 15 minutes. . . . Makes 12 tart shells.

Chocolate Nut Tarts

Glossy chocolate fillin' topped with a sprinklin' of crunchy toasted nuts.

3 ounces chocolate
2 cups milk
1 cup sugar
2 tablespoons flour
3 tablespoons cornstarch
⅛ teaspoon salt
2 eggs, slightly beaten
1 teaspoon vanilla
8 baked tart shells (above)
¼ cup nuts, coarsely cut and toasted

MELT chocolate in milk in double boiler and blend with rotary egg beater. . . . Combine sugar, flour, cornstarch, and salt and mix thoroughly. Pour on chocolate mixture gradually, stirring constantly. Return to double boiler and cook until smooth and thick, then cook 15 minutes longer, stirring constantly. . . . Stir a small amount of mixture into beaten eggs, return to double boiler, and cook a few minutes longer. . . . Add vanilla. Cool, stirring occasionally. . . . Pour into baked tart shells and sprinkle with nuts. . . . Serves 8.

Lemon Soufflé Tarts

The fillin' is as light as a cloud — and so delicate in flavor!

3 egg yolks
½ cup sugar
⅛ teaspoon salt
¼ cup lemon juice
1 teaspoon grated orange rind
1 teaspoon grated lemon rind
3 egg whites, stiffly beaten
½ cup sugar
8 baked tart shells (above)

BEAT egg yolks until thick and lemon-colored. Add sugar, salt, lemon juice, and fruit rinds, and mix well. Cook over hot water 10 minutes, stirring until thickened. Cool, stirring occasionally. . . . Beat egg whites until stiff but not dry and beat in sugar gradually. Fold into egg yolk mixture. . . . Pile in baked tart shells, making attractive swirls on tops. . . . Bake in hot oven (400°F.) until a delicate honey brown (about 5 minutes). . . . Makes 8 tarts.

Pineapple Four Corners

Calvin calls these pastries "cute little tricks" and can he get away with 'em!

2 cups canned crushed pineapple, drained
½ cup maraschino cherries, quartered
2 tablespoons pineapple juice
½ cup sugar
¼ teaspoon grated lemon rind
⅛ teaspoon salt
1 recipe Piecrust (page 4)
2 tablespoons butter

COMBINE crushed pineapple, cherries, pineapple juice, sugar, grated lemon rind, and salt. Roll pie dough ⅛-inch thick and cut into 5-inch squares. Place pastry squares in muffin pans and put about 2 tablespoons of pineapple mixture into each. Dot with butter. Draw corners of pastry over filling. Bake in hot oven (425°F.) 20 to 25 minutes. Makes 8.

Variations. Use canned peaches or apricots (and juice) instead of crushed pineapple and maraschino cherries. Or, add ¾ teaspoon grated orange rind to crushed pineapple and omit cherries. Try a combination of mincemeat and canned raspberries, too.

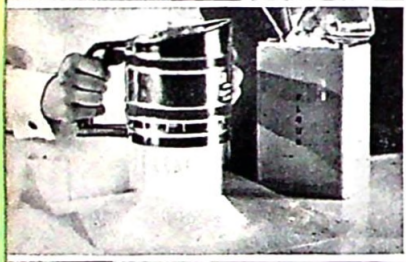
I CALL THIS MY STAND-BY CAKE YOU CAN BAKE IT AS A LAYER CAKE, LOAF CAKE OR CUP CAKES—USE ANY KIND OF FROSTIN' OR FILLIN' YOU WANT—AND IT'S **ALWAYS** GOOD

Blending Flavors

Blend Spry with salt and flavoring (extracts, spices, etc.). Spry blends flavors perfectly — distributes them evenly.

Thorough Creaming

Add sugar to Spry gradually, creaming until mixture is fluffy and light. See how *quickly* Spry creams — and how *easily*.



Remember Sifting

Be sure to sift flour once before measuring. Flour packs on standing, and if not sifted, gives an over-measurement.

Mixing Carefully

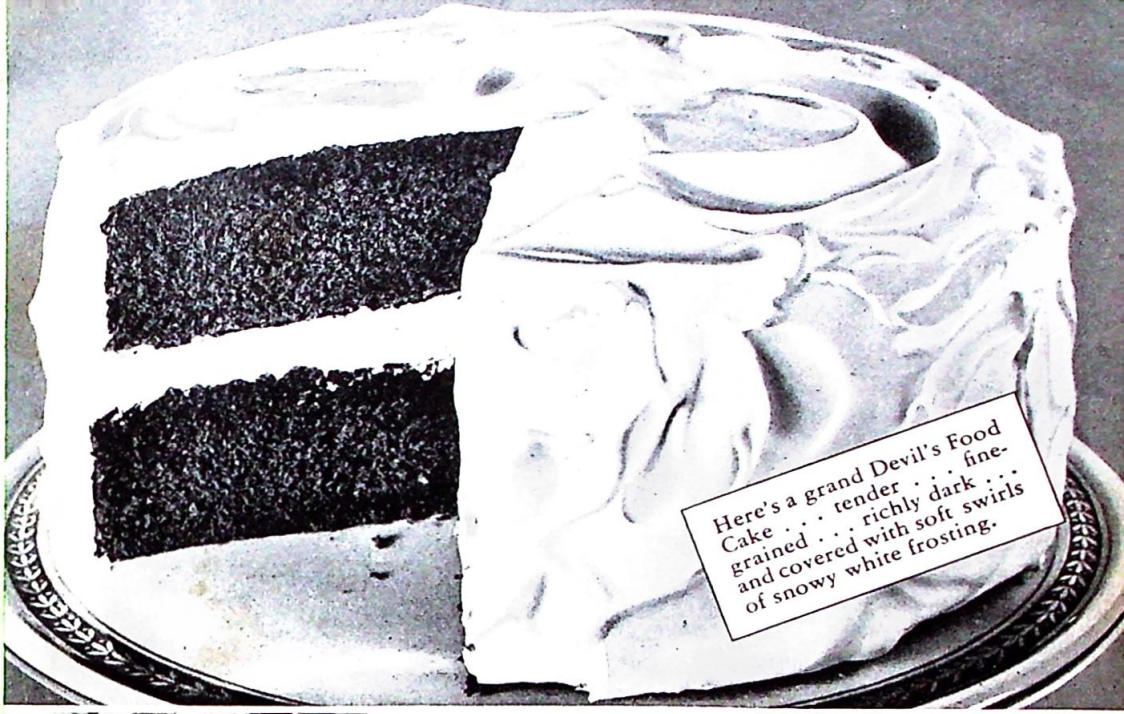
Add sifted dry ingredients in quarters — liquid in thirds — starting with flour. Mix until smooth after each addition.

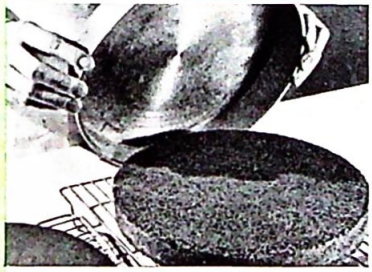
Aunt Jenny's Favorite Cake

½ cup Spry
¾ teaspoon salt
1 teaspoon vanilla
1 cup sugar
2 eggs, unbeaten
2½ teaspoons baking powder
2 cups sifted flour*
¾ cup milk

COMBINE Spry, salt, and vanilla. . . . Add sugar gradually and cream until light and fluffy. . . . Add eggs, one at a time, beating thoroughly after each addition. . . . Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with milk, mixing after each addition until smooth. . . . Pour batter into two 8-inch layer pans rubbed with *Spry Pan-coat* (page 13). . . . Bake in moderately hot oven (375°F.) 25 minutes. Frost with Chocolate Frosting (page 18).

**Either cake flour or all-purpose flour can be used in the cake recipes in this book. Cake flour is preferred by many for making the finest cakes.*





Cakes come out of the pans so easily with Spry Pan-coat.

Spry Pan-coat

½ cup Spry ¼ cup flour

MIX Spry with flour to form a smooth mixture. Keep in covered dish on pantry shelf. *Spry Pan-coat* will stay sweet and fresh. Use for greasing cake pans, muffin pans, cookie sheets, etc.

Frost the sides first, using light, deft, swirling strokes.

¾ cup cocoa
1⅓ cups sugar
1¼ cups scalded milk
⅔ cup Spry
1 teaspoon salt
1 teaspoon vanilla
3 eggs, unbeaten
1¼ teaspoons soda
2 cups sifted flour

(See margin for chocolate variation.)

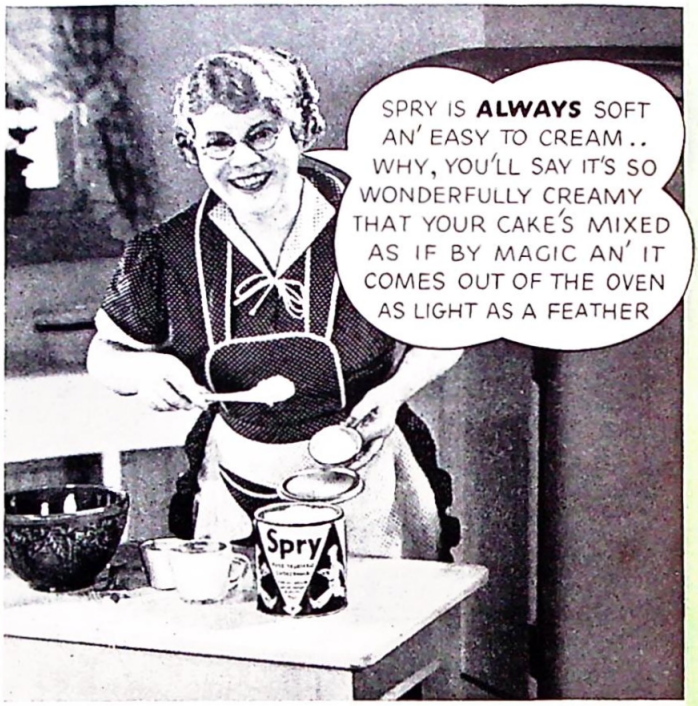
SIFT cocoa with ⅓ cup sugar. Add scalded milk gradually and stir until smooth. Cool. . . . Combine Spry, salt, and vanilla. Add 1 cup sugar gradually and cream thoroughly. . . . Add eggs, singly, beating thoroughly after each addition. . . . Add soda to flour and sift 3 times. Add flour to creamed mixture, alternately with cocoa mixture, mixing after each addition until smooth. . . . Pour into two deep 9-inch layer pans rubbed with *Spry Pan-coat* (above). Bake in moderate oven (350°F.) 25 to 30 minutes. Frost with Snow Whirl Frosting (page 19).

Snow Whirl Devil's Food

To substitute chocolate for cocoa, add 4 ounces chocolate (melted) to creamed Spry-sugar-egg mixture and blend well.

Here's two mighty nice things you'll discover about Spry when you start makin' cake with it.

YOU DON'T NEED TO KEEP SPRY IN THE REFRIGERATOR. IT STAYS FRESH ON THE KITCHEN SHELF. SO IT WON'T GET STIFF AN' HARD LIKE SOME SHORTENIN'S DO
Spry
Spry


SPRY IS **ALWAYS** SOFT AN' EASY TO CREAM.. WHY, YOU'LL SAY IT'S SO WONDERFULLY CREAMY THAT YOUR CAKE'S MIXED AS IF BY MAGIC AN' IT COMES OUT OF THE OVEN AS LIGHT AS A FEATHER
Spry

— just see how delicate-tastin' Spry cakes are
— and how long they stay moist and tender

Pineapple Parfait Cake

A delicate "party" cake with such a temptin' fruity flavor.

- ½ cup Spry
- ¼ teaspoon salt
- ½ teaspoon grated lemon rind
- 1 egg yolk
- 1 ½ cups sugar
- 3 teaspoons baking powder
- 3 cups sifted flour
- ¾ cup canned pineapple juice
- ¼ cup water
- 4 egg whites

COMBINE Spry, salt, lemon rind, and egg yolk and blend. . . . Add sugar gradually and cream until light and fluffy. . . . Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with combined pineapple juice and water, mixing after each addition until smooth. . . . Beat egg whites until stiff but not dry and fold carefully into mixture until well blended. . . . Pour batter into two deep 9-inch layer pans rubbed with *Spry Pan-coat* (page 13). . . . Bake in moderate oven (350°F.) 25 to 30 minutes. . . . Frost with Pineapple Parfait Frosting. Use recipe for Snow Whirl Frosting (page 19), substituting canned pineapple juice for water and ½ teaspoon grated lemon rind for vanilla.

Orange Bonbon Cake

Orange juice gives this cake a lovely flavor. And it keeps so nice and moist!

- ⅓ cup Spry
- ½ teaspoon salt
- Grated rind of 1 orange
- 1½ cups sugar
- 3 eggs, unbeaten
- 3 teaspoons baking powder
- 3 cups sifted flour
- Juice of 1 medium-sized orange
- 2 tablespoons lemon juice
- Water

COMBINE Spry, salt, and grated orange rind. Add sugar gradually and cream until light and fluffy. . . . Add eggs, one at a time, beating thoroughly after each addition. . . . Add baking powder to flour and sift 3 times. . . . Combine orange juice and lemon juice and add water to make 1 cup. . . . Add small amounts of flour to creamed mixture, alternately with combined fruit juices and water, mixing after each addition until smooth. . . . Pour batter into two deep 9-inch layer pans rubbed with **Spry Pan-coat*. . . . Bake in moderately hot oven (375°F.) 25 to 30 minutes. . . . Spread Bonbon Frosting (page 19) between layers and on top and sides of cake.

Spice Cake with Broiled Coconut Icing

I never knew a man yet who wasn't crazy about spice cake. And this cake has a new broiled-on icin'.

- ½ cup Spry
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- ¼ teaspoon mace
- ½ teaspoon allspice
- 1¼ cups sifted brown sugar, firmly packed
- 2 eggs, unbeaten
- 2 teaspoons baking powder
- ½ teaspoon soda
- 2½ cups sifted flour
- 1 cup thick sour milk

COMBINE Spry, salt, and spices. Add brown sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. . . . Add baking powder and soda to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with sour milk, mixing after each addition until smooth. . . . Pour batter into 10 x 10 x 2-inch pan rubbed with **Spry Pan-coat*. . . . Bake in moderate oven (350°F.) 50 minutes. While cake is baking, prepare Broiled Coconut Icing (page 19). . . . The broiled icing can be omitted and the cake frosted with Vanilla Cream Frosting (page 18), if preferred.

Oven-fresh Cupcakes

Just see how light and velvety these one-egg cupcakes are! Bake in a loaf or layers, too.

- ⅓ cup Spry
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 1 egg, unbeaten
- 2½ teaspoons baking powder
- 2 cups sifted flour
- ¾ cup milk

COMBINE Spry, salt, and vanilla. Add sugar gradually and cream thoroughly. . . . Add egg and beat well. . . . Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with milk, mixing after each addition until smooth. . . . Pour batter into cupcake pans rubbed with **Spry Pan-coat*. . . . Bake in hot oven (425°F.) 15 to 18 minutes. . . . Makes 18 cupcakes. . . . Frost tops of cakes with Toasted Peanut Frosting (page 18).

Banana Cake

Here's a nice cake with real enticin' flavor!

- 1 recipe Aunt Jenny's Favorite Cake (page 12), substituting ½ teaspoon grated lemon rind for vanilla
- 1 large banana, sliced

POUR batter into two 8-inch layer pans rubbed with **Spry Pan-coat*. . . . Bake in moderately hot oven (375°F.) 25 minutes. . . . Spread Creamy Banana Frosting (page 19) on one layer and arrange banana slices on top. Place second layer on top and spread frosting on top and sides of cake.

**Recipe for Spry Pan-coat on page 13*

Caramel Nut Fudge Cake

It's what my daughter Sylvia used to call "just yummy." I'll bet your folks will rave about it, too.

- ¾ cup cocoa
- ¾ cup sifted brown sugar, firmly packed
- 1 ¼ cups scalded milk
- ⅔ cup Spry
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup granulated sugar
- 3 eggs, unbeaten
- 1 teaspoon baking powder
- ½ teaspoon soda
- 2 cups sifted flour

SIFT cocoa with brown sugar. Add scalded milk gradually and stir until smooth. Cool. . . . Combine Spry, salt, and vanilla. Add granulated sugar gradually and cream thoroughly. . . . Add eggs, one at a time, beating thoroughly after each addition. . . . Add baking powder and soda to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with cooled cocoa mixture, mixing after each addition until smooth. . . . Pour batter into 14 x 9 x 2-inch pan rubbed with **Spry Pan-coat*. . . . Bake in moderate oven (350°F.) 55 to 60 minutes. . . . Spread Caramel Nut Frosting (page 18) on top and sides of cake.

To substitute chocolate for cocoa, add 4 ounces chocolate (melted) to creamed mixture (Spry, salt, vanilla, granulated sugar, brown sugar, and eggs). Blend; add sifted flour mixture, alternately with milk.

Lady Baltimore Cake

See if any other shortenin' ever gave you as light, fine, delicate-tastin' white cake as Spry does!

- ¾ cup Spry
- 1 ½ teaspoons almond extract
- ½ teaspoon vanilla
- ½ teaspoon salt
- 2 cups sugar
- 3 teaspoons baking powder
- 3 ¼ cups sifted flour
- ½ cup milk
- ½ cup water
- 6 egg whites

COMBINE Spry, flavoring extracts, and salt. Add sugar gradually and cream until light and fluffy. . . . Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with combined milk and water, mixing after each addition until smooth. . . . Beat egg whites until stiff but not dry and fold carefully into mixture until well blended. . . . Pour batter into three 9-inch layer pans rubbed with **Spry Pan-coat*. . . . Bake in moderate oven (350°F.) 25 to 30 minutes. . . . Spread Lady Baltimore Frosting (page 19) between layers and on top and sides of cake. . . . If desired, this batter can be baked in a Sprycoated oblong pan, 14 x 9 x 2 inches, in a moderate oven (350°F.) 45 minutes.

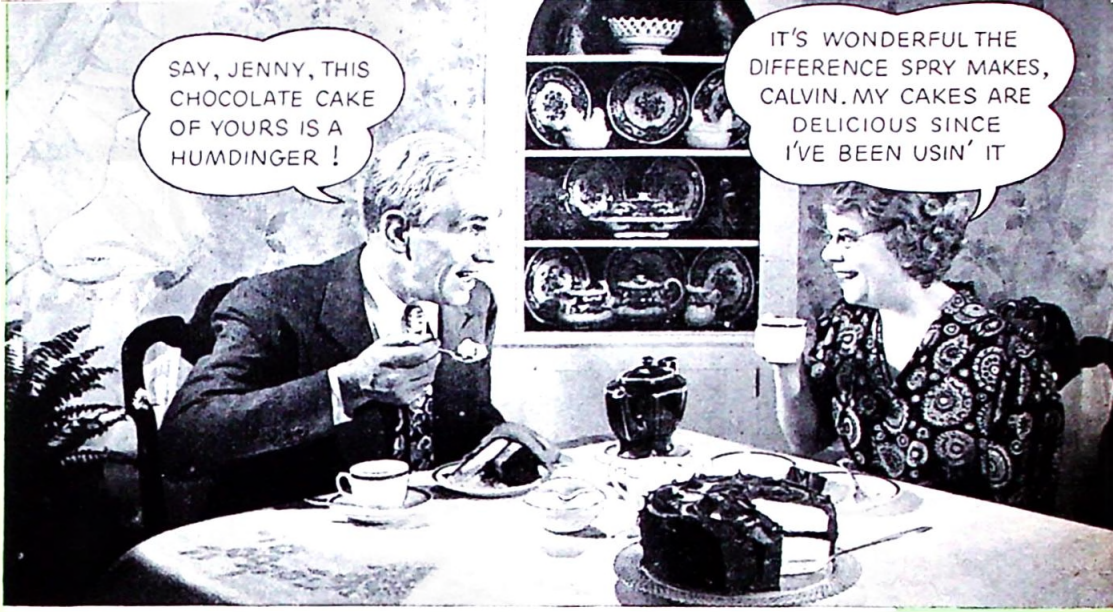
Sylvia's Prize Cake

Here's somethin' altogether different — a kind of spicy, fruity cake—and it's mighty good. Please try it!

- ½ cup Spry
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 2 tablespoons cocoa
- 1 teaspoon vanilla
- 1 cup sugar
- 2 eggs, unbeaten
- ½ cup seeded raisins, chopped
- ½ cup nuts, chopped
- 1 ½ teaspoons baking powder
- ¼ teaspoon soda
- 2 ¼ cups sifted flour
- ⅔ cup water

COMBINE Spry, salt, cinnamon, cocoa, and vanilla. Add sugar gradually and cream until light and fluffy. . . . Add eggs, one at a time, beating thoroughly after each addition. Add raisins and nuts and mix well. . . . Add baking powder and soda to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with water, mixing after each addition until smooth. . . . Pour batter into a 10 x 10 x 2-inch pan rubbed with **Spry Pan-coat*. . . . Bake in moderate oven (350°F.) 40 to 45 minutes. . . . Frost with Chocolate Frosting (page 18), using 1½ ounces chocolate, ¼ cup hot milk, and 2½ cups sifted confectioners' sugar.

**Recipe for Spry Pan-coat on page 13*


SAY, JENNY, THIS CHOCOLATE CAKE OF YOURS IS A HUMDINGER !
IT'S WONDERFUL THE DIFFERENCE SPRY MAKES, CALVIN. MY CAKES ARE DELICIOUS SINCE I'VE BEEN USIN' IT

This is me and Calvin in our sunny dinin' room. Folks say it's the pleasantest room in the house.

Cavalier White Cake

The tangy lemon fillin' blends just wonderful with this delicate white cake.

½ cup Spry
¾ teaspoon salt
½ teaspoon grated lemon rind
1 cup sugar
2½ teaspoons baking powder
2¼ cups sifted flour
¾ cup milk
3 egg whites
1 recipe Lemon Filling (below)
⅓ cup shredded coconut, chopped fine

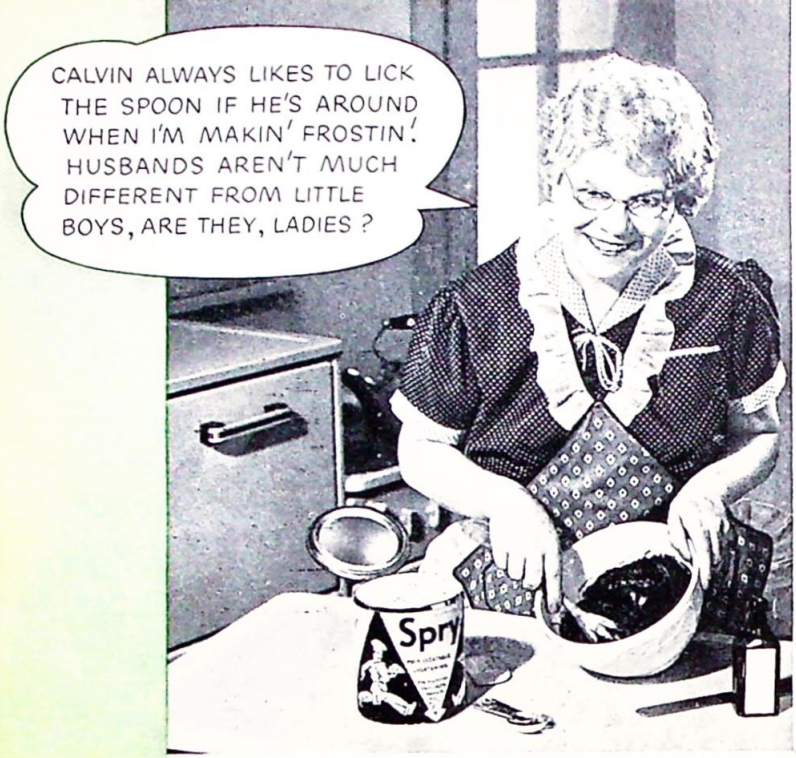
COMBINE Spry, salt, and lemon rind, and blend. Add sugar gradually and cream until light and fluffy. . . . Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with milk, mixing after each addition until smooth. . . . Beat egg whites until stiff but not dry and fold carefully into mixture until well blended. . . . Pour batter into two 8-inch layer pans rubbed with *Spry Pan-coat* (page 13). . . . Bake in moderate oven (350°F.) 25 to 30 minutes. . . . Spread thin film of Lemon Filling on one layer and sprinkle with chopped coconut which has been rubbed with an additional ½ teaspoon grated lemon rind. Spread remaining filling between layers.

Lemon Filling

Smooth and delicate and just tart enough.

¾ cup sugar
3 tablespoons flour
1/16 teaspoon salt
¼ cup lemon juice
Grated rind of 1 lemon
½ cup water
3 egg yolks, beaten
2 tablespoons butter

MIX sugar, flour, and salt together thoroughly. . . . Add lemon juice and rind and mix well. Add water, egg yolks, and butter, and blend. . . . Place over hot water and cook until smooth and thick, stirring constantly (about 15 minutes). . . . Cool and spread between cake layers. . . . If desired, all the filling can be spread between the layers, and the top of the cake dusted with confectioners' sugar.


CALVIN ALWAYS LIKES TO LICK THE SPOON IF HE'S AROUND WHEN I'M MAKIN' FROSTIN'! HUSBANDS AREN'T MUCH DIFFERENT FROM LITTLE BOYS, ARE THEY, LADIES?
Spry

Vanilla Cream Frosting

2 tablespoons Spry
1 tablespoon butter
1 teaspoon vanilla
¼ teaspoon salt
3 cups sifted confectioners' sugar
5 tablespoons scalded cream (about)

Combine Spry, butter, vanilla, and salt, and blend. . . . Beat in ½ cup sugar. Add hot cream, alternately with remaining sugar, beating well after each addition. Add only enough cream to make a nice spreading consistency. . . . Makes enough frosting to cover top and sides of 10 x 10 x 2-inch cake.

Chocolate Frosting

Smooth and rich—and so easy to make!

2 tablespoons Spry
1 tablespoon butter
3 ounces chocolate
5 tablespoons hot milk
2 cups sifted confectioners' sugar
¼ teaspoon salt
½ teaspoon vanilla

MELT Spry, butter, and chocolate together over hot water. . . . Pour hot milk over combined sugar and salt and stir until sugar is dissolved. Add vanilla. Add chocolate mixture and beat until thick enough to spread. . . . Makes enough frosting to cover tops and sides of two 8-inch layers.

Toasted Peanut Frosting. Vary Chocolate Frosting by using 1 ounce chocolate instead of 3 ounces. Add ½ cup toasted chopped peanuts to frosting before spreading on cake.

1½ cups light brown sugar, firmly packed
½ cup granulated sugar
¼ teaspoon salt
¾ cup top milk
1 tablespoon Spry
1 tablespoon butter
1 tablespoon cream
½ cup nuts, cut

MBINE sugars, salt, milk, Spry, and butter in saucepan and g to boil, stirring constantly until is d. ok slowly, keeping ashed d- om es of pan. When small amount forms a n cold water (232°F.), remove spoon and n aside to cool. Do not move pan until m is lukewarm (110°F.). . . . Beat until mixture nickens. . . . Add cream and beat until thick enough to spread. . . . Add nuts.

like panocha candy!

FROSTINGS

Broiled Coconut Icing

The trick is *very slow broilin'* until the icin' is glazed and golden.

- 2 tablespoons Spry
- 2 tablespoons butter
- ½ cup brown sugar, firmly packed
- ½ teaspoon salt
- 2 tablespoons milk
- 1 cup shredded coconut

COMBINE Spry, butter, brown sugar, salt, and milk in saucepan, and bring to a boil. . . . Remove from fire and add coconut. Let stand until cool. Pour on warm cake and spread evenly. . . . Place cake under low broiler flame and broil slowly until coconut becomes golden brown. . . . Makes enough icing to cover top of a 10 x 10-inch loaf cake.

Broiled Pecan Icing. Substitute 1 cup pecans (cut in large pieces) for coconut.

Snow Whirl Frosting

Here's a frostin' I make real often. It makes a cake look beautiful!

- 2 egg whites, unbeaten
- 1½ cups sugar
- 5 tablespoons cold water
- ⅛ teaspoon cream of tartar or 1 teaspoon light corn sirup
- 1 teaspoon vanilla

PUT egg whites, sugar, water, and cream of tartar (or corn sirup) in top of double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (about 7 minutes). . . . Remove from fire, add vanilla, and beat until cool and thick enough to spread. . . . Makes enough frosting for tops and sides of two 9-inch layers.

Bonbon Frosting

Looks and tastes as delicate as a dainty French bonbon.

- 2 teaspoons grated orange rind
- 6 tablespoons orange juice
- 2 tablespoons Spry
- 1 tablespoon butter
- ¼ teaspoon salt
- 4 cups sifted confectioners' sugar
- 2 ounces chocolate, melted
- 2 tablespoons scalded cream (about)

LET orange rind stand in orange juice 10 minutes, then strain. . . . Cream Spry, butter, and salt together. Add ½ cup sugar gradually, creaming until light and fluffy. Add melted chocolate and blend. . . . Add remaining sugar, alternately with orange juice, beating until smooth. Add hot cream and beat well. Add just enough cream to make a nice spreading consistency. . . . Makes enough frosting to cover tops and sides of two 9-inch layers.

Lady Baltimore Frosting

You'll like this boiled frosting — it's like fine nougat candy — and all chewy with fruits and nuts.

- 3 cups sugar
- ¼ teaspoon cream of tartar or 1 tablespoon light corn sirup
- 1 cup boiling water
- 3 egg whites
- ¾ teaspoon vanilla
- ½ teaspoon almond extract
- ½ cup each raisins and figs, cut
- ½ cup pecans, cut

COMBINE sugar, cream of tartar (or corn sirup), and boiling water in saucepan and cook until mixture spins a long thread (242°F.). (Boil sirup to 248°F. on a rainy day.) Beat egg whites until they hold a stiff peak, then pour on hot sirup in a fine stream, beating constantly. . . . Add flavoring extracts and beat until frosting is cool and stiff enough to spread. . . . Mix 1¼ cups frosting with fruits and nuts for filling between layers. Spread plain white frosting on top and sides of cake.

- 2 tablespoons Spry
- 1 tablespoon butter
- ¼ teaspoon salt
- ½ teaspoon grated lemon rind
- 3 cups sifted confectioners' sugar
- ⅓ cup mashed banana
- 1 tablespoon scalded cream (about)

COMBINE Spry, butter, [illegible] and grated lemon rind, and blend. Add [illegible] cup sugar gradually, creaming well. . . Add [illegible] banana and blend. . . . Add remaining [illegible] alternately with cream, beating until smooth [illegible] creamy and stiff enough to spread. Add just enough cream to make a nice spreading consistency. . . . Makes enough frosting to cover tops and sides of two 8-inch layers.

The fresh banana in this frostin' makes it just luscious!

They're So Digestible Fried in Spry!

Remember, Ladies!

"*Blanchin'*" means fryin' your potatoes first in Spry at a temperature of 370°F. till tender and just *startin'* to brown. (It's handy to do this hours ahead of dinner time.) Then just before dinner, *brown* 'em quick in real hot Spry (390° F.). Takes only a jiffy for several helpin's and they're all so hot and crisp!

French Fried Potatoes

If a single frying period is used, fry potatoes at 385°F. until tender and brown (about 20 minutes).

Blanching — 370°F. — 5 to 7 minutes per basket. . . . Heat Spry to 370°F. At this temperature, a 1-inch square of sliced bread turns golden brown in 1 minute. Lower ⅓ of potatoes in basket into deep hot Spry. Fry until potatoes are tender but not brown (5 to 7 minutes). Drain on absorbent paper. Blanch remaining 2 lots in same manner and hold until nearly serving time.

Browning — 390°F. — 1 to 1½ minutes per basket. This is the last short step and should be done at serving time. . . . Lower ½ of blanched potatoes in basket into Spry which has been reheated to 390°F. At this temperature, a 1-inch square of sliced bread turns golden brown in 30 seconds. Fry until potatoes are crisp and brown (1 to 1½ minutes). Brown remaining half in same manner. Drain on absorbent paper, sprinkle with salt, and serve immediately. . . . Serves 6.

6 large potatoes, washed, pared, and cut in lengthwise strips, 2½x⅜ inches. Dry thoroughly. Divide into 3 lots. (If desired, the potatoes can be soaked 1 hour in ice water and then dried thoroughly between towels.)
2 to 3 pounds Spry

No unpleasant smoke or odor when you fry with Spry.

AND, MY, ISN'T IT A COMFORT NOT TO HAVE YOUR KITCHEN FULL OF SMOKE WHEN YOU FRY

Before I used Spry, I never thought of fryin' when I had company — smoked and smelled up the house so. Calvin hated fryin' odor, too. But now he doesn't know I've been fryin' till he sets down to the table!

And take my word for it, ladies, foods fried the Spry way are crispy and tasty and so digestible a child can eat 'em. They're never heavy or greasy.

If some of you ladies don't have fryin' thermometers, just drop a 1-inch square of sliced bread into the fat. If it turns a nice golden brown in 1 minute, the temperature's about right for most fryin'.

Or, you can use some of the food you're goin' to fry. Say you're fryin' doughnuts—drop in a little doughnut "center" and if it browns in 1 minute, the temperature of the fat's about right for fryin' your doughnuts.

Save your Spry for another fryin'

After fryin', just let the hot fat cool a little, then strain it through several layers of cheesecloth in a strainer into an empty Spry can. Cover, and keep on the shelf (it doesn't need refrigeratin'). Spry is so pure you can fry with it over and over! Now isn't that a real savin'?

Ham and Cheese Puffs

Such a dandy way to use up leftovers!

- 2 cups cooked potatoes, mashed
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 teaspoon mustard
- 1 egg, beaten
- 1½ cups cooked ham, finely diced
- ¼ pound cheese
- 1 cup crushed cornflakes

COMBINE potato, salt, pepper, mustard, and egg and whip until very light. . . . Add ham and mix thoroughly. Cut cheese in ¾-inch cubes. Shape potato mixture around cheese cubes. Roll each ball in cornflakes. . . . Fry in deep hot Spry (375°F.) 5 minutes. Drain on absorbent paper. . . . Serves 6.

Potato Puffs. Omit mustard, ham, and cheese. Shape potato mixture into small balls, roll in crushed cornflakes, and fry as above.

Potatoes O'Brien

My men folks are always tickled when I bring on a dish of these crispy brown potatoes.

- 4 cups raw potatoes, cut in ½-inch cubes
- 1 slice onion
- 1½ tablespoons Spry
- 4 pimientos, cut in small pieces
- ¾ teaspoon salt
- 2 tablespoons parsley, finely chopped

DRY potatoes thoroughly and fry in deep hot Spry (380°F.) about 5 minutes, or until brown. Drain on absorbent paper. . . . Cook onion in 1½ tablespoons Spry in skillet 3 minutes. Remove onion and add pimientos. . . . Add fried potato cubes and salt and stir carefully, mixing well. . . . Sprinkle with chopped parsley and serve at once. . . . Serves 6. Delicious served with broiled steak or lamb chops.

All measurements in this book are level

French Fried Onions

Just perfect with a juicy broiled steak!

- 2 large onions, cut in ¼-inch slices (about 1 quart rings)
- 1 teaspoon salt
- 1 quart milk
- ½ cup flour

SEPARATE onion slices into rings and soak in salted milk 15 to 20 minutes. Drain slices and dip in flour. . . . Fry in small amounts in deep hot Spry (380°F.) about 2 minutes, or until brown. At this temperature a 1-inch square of sliced bread browns in 40 seconds. Drain on absorbent paper and sprinkle with salt. . . . Serves 6.

Fried Tomatoes with Cheese Sauce

The tastiest way to serve tomatoes. Try it!

- 6 ripe tomatoes
- 2 eggs, slightly beaten with 2 tablespoons water
- ¼ cup Spry
- 1 cup grated cheese
- ¾ cup evaporated milk
- ½ teaspoon salt
- Dash of cayenne

SPRINKLE tomato slices with salt and pepper. Dip in crumbs, then in beaten egg, then again in crumbs. . . . Sauté in Spry in frying pan until brown on both sides. . . . Combine cheese, milk, salt, and cayenne in top of double boiler. Heat over hot water, stirring constantly, until cheese is melted. Whip with rotary beater; serve at once. . . . Serves 6.

Fried Onions

Try these to see how good fried onions really are.

- 2 tablespoons Spry
- 1 pound onions, sliced
- ½ cup water
- ½ teaspoon salt
- Dash of pepper

MELT Spry in frying pan. Add onions, water, salt, and pepper. Cover and cook slowly until liquid evaporates. . . . Increase heat and cook until golden brown, stirring frequently. . . . Serves 4. . . . Green peppers can be cooked in this same way.

Hashed Brown Potatoes

So spankin' good you could eat 'em 'most every day!

- 4 cups cold boiled potatoes, chopped
- 1 tablespoon onion, minced
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ¼ cup milk
- ¼ cup Spry

COMBINE chopped potatoes, onion, salt, pepper, and milk, and mix. . . . Melt Spry in large heavy skillet. Add potatoes. Sauté slowly, without stirring, until golden brown on under side. . . . Place under broiler and brown upper side slightly. . . . Fold like an omelet and serve on hot platter. Garnish with parsley. . . . Serves 6. . . . Potatoes can be turned with a broad spatula to brown other side (instead of under a broiler), if preferred.

Golden Fish Sauté

Tender-crusted and brown outside; nice and moist inside.

- 2 pounds fresh fish (halibut, haddock, cod, mackerel, etc.)
- ½ cup corn meal
- 1½ teaspoons salt
- ½ teaspoon pepper
- ¼ teaspoon paprika
- 1 egg, slightly beaten with 1 tablespoon water
- ¼ cup Spry

REMOVE skin and bone from fish (if desired) and cut into pieces for serving. . . . Mix corn meal and seasonings thoroughly. . . . Dip pieces of fish in beaten egg, then in seasoned corn meal, and sauté in hot Spry in frying pan until golden brown on one side. . . . Turn carefully and brown on other side. Serve hot with wedges of lemon. . . . Serves 6. . . . Sifted bread crumbs can be substituted for the seasoned corn meal, or fish can be dipped in milk and then in seasoned flour.

All measurements in this book are level

Doughnuts

If thick sour milk or buttermilk is used instead of sweet milk, omit baking powder and use 1 teaspoon soda and ½ teaspoon cream of tartar.

- 3½ cups sifted all-purpose flour
- ½ teaspoon nutmeg
- ½ teaspoon mace
- ½ teaspoon cinnamon
- 1½ teaspoons salt
- 4 teaspoons baking powder
- 2 tablespoons Spry
- ¾ cup sugar
- 4 egg yolks, well beaten, or 2 whole eggs, well beaten
- 1 cup milk

SIFT flour, spices, salt, and baking powder together 3 times. . . . Cream Spry and sugar until well blended. . . . Add egg yolks and mix well. . . . Add milk and mix thoroughly. . . . Add sifted dry ingredients and mix until smooth. With as little handling as possible, roll dough on floured board to ⅜-inch thickness. Let stand 20 minutes. . . . Cut with 3-inch doughnut cutter. Fry in deep hot Spry (375°F.) until brown, turning when first crack appears. Test the fat (if you have no thermometer) with a 1-inch square of sliced bread — it should turn golden brown in 1 minute. Drain on absorbent paper. Makes 2 dozen.

Raised Doughnuts

They're light as a feather and have such a good old-fashioned flavor!

- 2 cakes compressed yeast
- ¼ cup lukewarm water
- 1 teaspoon sugar
- ½ cup Spry
- 2 teaspoons salt
- ½ cup sugar
- 1 cup scalded milk
- 2 eggs, beaten
- 5 cups sifted all-purpose flour

CRUMBLE yeast into small bowl. Add lukewarm water and 1 teaspoon sugar and set in warm place until it becomes light and spongy (about 15 minutes). . . . Combine Spry, salt, and ½ cup sugar in large bowl and add milk. Stir until Spry is melted, then cool until lukewarm. . . . Add yeast and eggs and mix. . . . Add flour and knead to smooth dough. Cover and let rise until double in bulk (about 2 hours). Roll ½-inch thick and cut with 2½-inch doughnut cutter. . . . Place on Sprycoated pan 1-inch apart. Let rise until very light. . . . Fry in deep hot Spry (360°F.) until brown, turning once. Drain on absorbent paper. Makes 2½ dozen.

Apple Fritters

Light, crispy, and tender as can be!

- 1 cup sifted flour
- 1½ teaspoons baking powder
- ¼ cup sugar
- 1¼ teaspoons salt
- 1 egg, beaten
- ½ cup milk
- 1 tablespoon Spry, melted
- 2 large apples, pared and sliced in eighths

SIFT flour, baking powder, sugar, and salt together. Combine egg and milk; add to dry ingredients, beating until smooth. . . . Add Spry and mix well. . . . Dip apples in batter and fry in deep hot Spry (375°F.) about 4 minutes, or until brown. . . . Serves 6.

Banana Fritters. Cut 2 bananas lengthwise and into 1-inch pieces, dip in batter, and fry.

Pineapple Fritters. Cut 5 slices canned pineapple in quarters, dip in batter, and fry.

Fried Oysters

For luncheon or supper, they always hit the spot!

- 1 pint fresh oysters
- ½ cup sifted flour
- ½ teaspoon salt
- ½ teaspoon paprika
- 1 egg, slightly beaten with 1 tablespoon water
- 1 cup sifted crumbs

DIP oysters in flour which has been mixed with salt and paprika. Then dip in egg, then in crumbs. . . . Fry oysters in hot Spry (375°F.) 1-inch deep in heavy frying pan until golden brown (1 to 2 minutes). . . . Serve with cabbage relish or cole slaw. . . . Serves 6.

You'll be mighty glad to fix your cutlets this way.

Just chill the cutlet or croquette mixture in a pan till stiff. Then cut out the cutlets with a biscuit cutter — it's easier than shapin' 'em with your fingers. Egg - and - crumb 'em good and fry 'em in a heavy fryin' pan in hot Spry 1-inch deep.

MY, JENNY, THAT'S A DANDY NEW WAY TO MAKE CUTLETS SAVES YOU A LOT OF WORK
IT SURE DOES, MARTHY! YOU DON'T HAVE TO SHAPE 'EM WITH YOUR FINGERS NOW. JUST CHILL YOUR MIXTURE AN' CUT OUT WITH A BISCUIT CUTTER

Chicken King Cutlets

Here's croquettes that taste just like chicken à la king.

MELT Spry. Stir in flour, salt, and pepper. . . . Add liquid and cook until thick, stirring constantly. . . . Add chicken and pimiento. Spread in shallow pan and chill until stiff. . . . Cut into cutlets with biscuit cutter. Roll in crumbs, then in beaten egg, then in crumbs. . . . Fry in deep hot Spry (375°F.) until brown. Test the fat (if you have no thermometer) with a 1-inch square of sliced bread —it should brown in 1 minute. Drain on absorbent paper. . . . Serve with Fresh Mushroom Sauce (below). . . . Serves 6 to 8.

- 4 tablespoons Spry
- 5 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 cup canned chicken soup or milk
- 2 cups cooked chicken, cut in small pieces
- 2 tablespoons pimiento, chopped
- ½ cup sifted bread crumbs
- 1 egg, slightly beaten with 1 tablespoon water

Fresh Mushroom Sauce

Dresses up any dish you serve it with.

MELT 3 tablespoons Spry in skillet. Add sliced mushroom caps, cover, and cook until tender. . . . Melt ¼ cup Spry in saucepan; add flour, salt, and pepper, and blend. Add mushroom stock (made by boiling mushroom stems and peelings) gradually, stirring constantly, and stir and cook until thickened. . . . Add cream and blend. Add sautéed mushrooms. . . . Makes 2 cups.

- 3 tablespoons Spry
- 1 pound fresh mushrooms
- ¼ cup Spry
- 4 tablespoons flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 2 cups mushroom stock
- 2 tablespoons cream

Rice Pattycakes

So soft inside you don't need to serve 'em with a sauce.

½ cup Spry
5 tablespoons flour
¾ teaspoon salt
Dash of cayenne
¼ teaspoon dry mustard
1 cup milk
1 cup grated cheese
1 cup cooked rice
½ cup sifted bread crumbs
1 egg, slightly beaten with 1 tablespoon water

MELT 4 tablespoons Spry in top of double boiler. Add flour and seasonings and blend. . . . Add milk and cook until smooth and thick, stirring constantly. Remove from fire. . . . Add cheese and blend well. Add rice and mix. . . . Spread mixture in shallow pan and chill until stiff. Cut into rounds with biscuit cutter. Roll in crumbs, then in beaten egg, then in crumbs. . . . Heat remaining 4 tablespoons Spry in skillet and fry rice cakes until golden brown on both sides. Drain on absorbent paper. . . . Serves 6 to 8. The crumbed rice cakes can be deep fried in hot Spry *(375°F.), if preferred.

Salmon Cutlets

Crisp-coated, moist, and tender. Easy on your purse, too.

4 tablespoons Spry
5 tablespoons flour
½ teaspoon salt
1 cup milk
1 pound can salmon
1 teaspoon lemon juice
½ teaspoon onion juice
Dash of pepper
½ cup sifted bread crumbs
1 egg, slightly beaten with 1 tablespoon water

MELT Spry in top of double boiler. Add flour and salt and blend. Add milk and cook until smooth and thick, stirring constantly. Remove from fire. . . . Remove bones and skin from salmon and separate into flakes. Add salmon, lemon juice, onion juice, and pepper to sauce and blend well. Spread mixture in shallow pan and chill until stiff. . . . Cut into cutlets with biscuit cutter. . . . Roll in crumbs, then in beaten egg, then in crumbs. . . . Fry in hot Spry *(375°F.) 1-inch deep in heavy frying pan until brown. Drain on absorbent paper. . . . Serve with Egg Sauce (page 30). . . . Serves 6 to 8.

Barbecue Mixture

Your folks will just love the snappy flavor of barbecued meats.

1 cup Spry
2 teaspoons brown sugar
1 teaspoon mustard
½ teaspoon salt
¼ teaspoon pepper
1 tablespoon onion juice
2 tablespoons Worcestershire sauce
Few drops tabasco sauce
1 tablespoon chili sauce
2 tablespoons vinegar

BLEND Spry with sugar, mustard, salt, and pepper. Combine onion juice, sauces, and vinegar. Add liquids to Spry mixture gradually, mixing well after each addition. Put mixture in container, cover, and store on the pantry shelf for use as needed. It will keep fresh and sweet. . . . Use Barbecue Mixture to prepare barbecued hamburgers, cube steaks, or ham slices. Spread both sides of meat with mixture before broiling or frying.

Barbecued Hot Dogs. Spread frankfurters liberally with Barbecue Mixture and fry in hot skillet 3 minutes, or until brown and glossy.

Codfish Balls

Beat with a fork real thorough so they'll be light as a feather.

2 cups raw potatoes, cut in small pieces
1 cup salt codfish, shredded
½ tablespoon butter
¼ teaspoon pepper
1 egg, beaten

PUT potatoes in deep saucepan; cover with cold water; add fish and boil until potatoes are tender. Remove from fire and drain well. . . . Add butter and pepper. Beat well with fork. Add egg. Cool. . . . Drop by tablespoonfuls into deep hot Spry (385°F.) and fry until brown. . . . Drain on absorbent paper and serve immediately. . . . Serves 6.

**Test the temperature of the fat (if you have no thermometer) with a 1-inch square of sliced bread—it should turn golden brown in 1 minute.*

French Toast

A great favorite for breakfast, day in and day out.

- 2 eggs, slightly beaten
- ½ teaspoon salt
- ½ cup milk
- 6 slices bread (¾-inch thick), cut in half diagonally
- ¼ cup Spry

COMBINE eggs, salt, and milk. . . . Dip slices of bread in mixture and sauté in hot Spry until golden brown on both sides. Serve hot with maple sirup or cinnamon and sugar. Serves 4 to 6. . . .

Whole Wheat French Toast. Use whole wheat bread and add ½ teaspoon nutmeg to egg mixture.

Hot Luncheon Sandwiches

Use French Toast for all kinds of appetizin' hot sandwiches.

- 3 eggs, slightly beaten
- ¾ teaspoon salt
- ¼ cup milk
- 12 slices bread (¾-inch thick)
- ¼ cup Spry
- 6 slices boiled ham
- 2 tablespoons brown sugar
- 6 slices canned pineapple

COMBINE eggs, salt, and milk. Dip slices of bread in mixture and sauté in ¼ cup hot Spry in frying pan until golden brown on both sides. . . . Add an additional 1 tablespoon Spry to frying pan, add ham slices, and sauté on both sides. Remove ham, add brown sugar, and stir until melted. . . . Place pineapple slices in pan and sauté until nicely glazed on both sides. . . . To serve, place ham on a slice of French toast and cover with a second slice. Top with pineapple. . . . Serves 6. . . . Another delicious sandwich is made by combining French toast with sliced cold lamb, fried pears, and mint jelly.

Salmon Casserole

Unusual seasonings make this dish so savory! Yet it costs so little.

- 1 pound can salmon
- ¼ cup Spry
- 1 teaspoon onion, finely chopped
- 1½ cups soft bread crumbs
- ½ teaspoon salt
- ¼ teaspoon pepper
- Salmon liquor
- Milk
- 1 teaspoon lemon juice
- ¼ teaspoon grated lemon rind
- 1 tablespoon parsley, chopped
- 1 egg, slightly beaten

REMOVE bones and skin from salmon and separate into flakes. . . . Melt Spry in frying pan. Add onion and cook until yellow. Add bread crumbs, salt, and pepper, and brown lightly. . . . Put salmon liquor into a cup and pour in enough milk to make 1 cup. Combine salmon, crumbs, and liquid. . . . Add lemon juice, lemon rind, parsley, and egg, and blend, being careful not to mash salmon. . . . Pour into 8-inch Sprycoated casserole. . . . Bake in moderately hot oven (375°F.) 30 minutes. Serves 6.

Friday Supper Special. Serve Salmon Casserole with Oven-creamed Potatoes (page 30) and a crisp green salad. For dessert, remember Pineapple Upside-down Cake (page 45).

Veal and Noodles

A one-dish meal that sticks to your ribs.

- 1 pound veal shoulder
- ¼ cup Spry
- 1 tablespoon paprika
- 2 teaspoons salt
- ¼ teaspoon pepper
- 2 tablespoons flour
- 2 cups water
- 2 cups small onions
- 1 cup carrots, diced
- ½ cup celery, diced
- 2 green peppers, diced
- 1 package noodles (about 2 cups)

CUT veal in 1-inch cubes. Sauté in Spry until meat is browned. Add paprika, salt, pepper, and flour, and stir until smooth. Pour on water and cook until smooth and thickened. Add uncooked vegetables. . . . Lay uncooked noodles on top. Cover. Simmer 1 hour. Arrange noodles in ring and heap veal and vegetables in center. . . . Serves 6.

Beef and Noodles Creole. Use chuck beef instead of veal, and 2½ cups canned or cooked tomatoes instead of water. Serve with piping hot Baking Powder Biscuits (page 39) and a light fruit salad for an easy and satisfying meal.

Chicken Roll

A "hang-up" dish of chicken, mushrooms, and olives in a Spry biscuit roll.

- 1½ cups cooked chicken, cut
- ⅓ cup ripe olives, chopped
- 1 tablespoon pimiento, chopped
- ½ teaspoon onion, minced
- ¼ teaspoon salt
- ⅛ teaspoon paprika
- 1 recipe Baking Powder Biscuits (page 39)
- 2 tablespoons butter

COMBINE chicken, olives, pimiento, onion, salt, and paprika. . . . Roll dough into a rectangle about ¼-inch thick. . . . Spread dough with butter, then with chicken mixture. Roll like jelly roll and prick top of roll with fork. . . . Place in oblong Spry-coated baking dish. Bake in very hot oven (450°F.) 25 to 30 minutes. Serve with Fresh Mushroom Sauce (page 24). . . . Serves 8.

Chicken Shortcakes. Add 2 cups cooked chicken and 2 tablespoons chopped pimiento to 2 cups White Sauce made with chicken stock instead of milk (see page 30). Serve between split hot biscuits.

Aunt Jenny's Potted Beef

It's the tastiest meat that ever came out of my kettle, Calvin says.

- 3 large onions, sliced
- 3 tablespoons Spry
- 2 pounds chuck beef
- 3 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon thyme
- 1 pint boiling water
- 2 tablespoons vinegar
- 1 tablespoon catchup

COOK onions slowly in melted Spry until brown. . . . Cut beef into small serving pieces. Add to pan, increase heat, and brown meat on both sides. . . . Mix flour with seasonings and sprinkle over meat. Add water, vinegar, and catchup. Cover and simmer until meat is tender (1½ hours). . . . Serves 6. . . . Rump, round, shank, or plate can be used instead of chuck. With shank or plate, lengthen cooking time to at least 2 hours.

Onion Biscuit Squares

The topping of egg and sour cream makes these shortcakes the best ever.

- 2 cups onions, sliced
- 7 tablespoons Spry
- 1¼ teaspoons salt
- Dash of pepper
- 2 cups sifted flour
- 3 teaspoons baking powder
- ⅔ cup milk (about)
- 1 egg, beaten
- ½ cup sour cream

COOK onions in 2 tablespoons hot Spry in skillet until a delicate golden brown. Add ½ teaspoon salt and pepper. . . . Sift flour with baking powder and ½ teaspoon salt. Cut in remaining 5 tablespoons Spry until mixture is as fine as meal. . . . Add milk, mixing to a soft dough. Knead lightly 20 seconds. . . . Roll into 10 x 10-inch square. Place in Spry-coated pan. Top with cooked onions. . . . Pour mixture of beaten egg, sour cream, and remaining ¼ teaspoon salt over all. . . . Bake in very hot oven (450°F.) 20 minutes, or until lightly browned. . . . Serve in squares with Kettle Roast (recipe below). Serves 8.

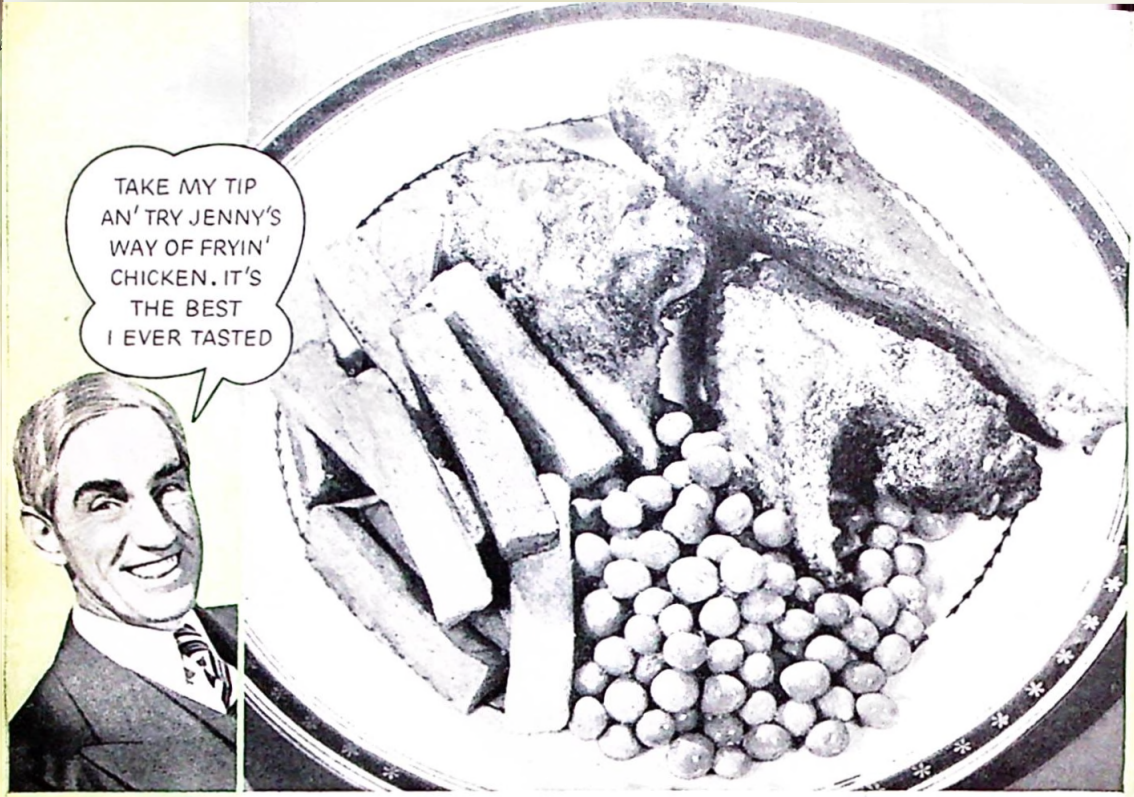
Kettle Roast

Serve this savory pot roast with Onion Biscuit Squares (recipe above).

- 3 pounds chuck beef, boned and rolled
- 3 teaspoons salt
- ¼ teaspoon pepper
- ¼ teaspoon allspice
- ¼ teaspoon ginger
- ¼ cup flour
- ¼ cup Spry
- 6 teaspoons brown sugar
- 9 teaspoons vinegar
- 1 cup hot water

SPRINKLE beef with salt, pepper, and spices. Brown in hot Spry and roll in flour. Sprinkle sugar on meat. Pour on vinegar and water. Cover and simmer 2½ hours, or until tender. . . . Pour off all but 4 tablespoons of fat; add 2 cups hot water and bring to boil. . . . Blend ¼ cup flour with ¼ cup cold water and stir into hot mixture. Bring to boil. Serve with Onion Biscuit Squares (recipe above). Serves 8.

All measurements in this book are level



Fried Chicken

Fry the giblets with the chicken, cut 'em in pieces, and add to the gravy, if you like.

ROLL pieces of chicken in seasoned flour. . . . Fry chicken in hot Spry in skillet. Brown well on both sides, then reduce heat slightly, add water, cover, and cook for 15 minutes on each side, or until chicken is tender. . . . Pour off from pan all but 2 tablespoons fat. Add flour, blend, and stir until richly browned. Add salt, pepper, paprika, and boiling water. Cook until smooth and thickened, stirring constantly. . . . Add cream and blend. Pour around chicken. . . . Serves 4.

3-pound frying chicken, cut in serving pieces
½ cup Spry
1 cup water
1½ tablespoons flour
1½ teaspoon salt
⅛ teaspoon pepper
½ teaspoon paprika
1 cup boiling water
2 tablespoons cream

Oven-fried Potatoes

Crispy baked potato slices that taste like French fried potatoes.

DRY potato slices thoroughly between towels. Dip slices in melted Spry and lay slices flat in a shallow pan. . . . Bake in very hot oven (450°F.) 35 to 45 minutes, or until potatoes are tender and brown. Turn once during baking. . . . Sprinkle with salt and serve immediately. . . . Serves 6.

If preferred, the raw potatoes can be cut as for French fried potatoes — 2½ x ¾ inches — and baked as directed above.

6 medium-sized potatoes, pared and cut lengthwise in ½-inch slices
¼ cup Spry, melted

Continental Veal

"Scrumptious!" Calvin calls it. I have it real often for dinner on Sunday.

- 1½ pounds veal steak, 1½ inches thick
- Sifted bread crumbs
- 1 egg, beaten with 1 tablespoon water
- 1 onion, sliced
- ¼ cup Spry
- 1 teaspoon paprika
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 cup each milk and sour cream
- 1 package noodles (about 2 cups)
- ½ cup almonds, cut

CUT veal into pieces for serving. Dip in crumbs, then in beaten egg, and again in crumbs. Cook onions slowly in melted Spry until yellow. Remove onions from skillet. . . . Brown veal quickly on both sides. Reduce heat. Add paprika, salt, pepper, and onions. . . . Pour milk and sour cream over veal. . . . Cover tightly and bake in moderately slow oven (325°F.) about 1½ hours. . . . Arrange veal on platter and surround with buttered cooked noodles. . . . Brown almonds lightly in an additional ¼ cup Spry in skillet. Sprinkle almonds over noodles. . . . Serves 6.

All milk or all sour cream can be used, if desired.

Aunt Jenny's Hamburg Balls

Try them with crispy Oven-fried Potatoes, see page 28.

- 1 pound hamburg
- 2 tablespoons onion, finely chopped
- 2 tablespoons green pepper, chopped
- ¼ cup corn meal
- 1 teaspoon chili powder
- 1½ teaspoons dry mustard
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ½ cup milk
- 1 egg
- ¼ cup flour
- ¼ cup Spry
- 1½ cups canned or cooked tomatoes

COMBINE hamburg, onion, green pepper, corn meal, seasonings, milk, and egg, and blend thoroughly. Form into 12 balls. Roll in flour. . . . Brown in hot Spry in skillet. Add remaining flour and tomatoes. . . . Cover and bake in very hot oven (450°F.) 35 to 45 minutes. . . Serves 6.

Easy Oven Dinner. Place quartered raw potatoes, halved carrots, and whole small onions (6 of each) in with the meat balls as they go into the oven.

Hamburger Red Hots. Shape meat mixture into 12 patties, roll in flour, and brown in hot Spry on both sides (15 minutes). Remove meat, pour off fat, and add ½ cup catchup, ½ cup hot water, 2 tablespoons Worcestershire sauce, and ½ teaspoon salt. Bring to a boil and serve with meat patties.

Roast Turkey or Chicken

Juicy and tender, roasted this way.

- Roasting turkey or chicken (rub inside with salt)
- Stuffing for Poultry (see recipe below for 8-pound bird)
- Melted Spry

BRUSH trussed, stuffed turkey or chicken with melted Spry, cover with a piece of white cloth, and brush cloth thoroughly with melted Spry. Leave cloth on during roasting. Roast bird in moderate oven (350°F.), allowing 20 to 25 minutes per pound. Turn during latter part of roasting to brown bird uniformly all over.

Stuffing for Poultry

For extra-fine flavor, pan-fry your stuffin' a mite in Spry.

- 3 quarts soft bread crumbs
- 2½ teaspoons salt
- ¼ teaspoon pepper
- 1 teaspoon sage
- ¾ teaspoon thyme
- 2 tablespoons parsley, chopped
- ½ cup Spry, melted
- ½ cup onion, minced
- ¼ cup butter
- ⅓ cup boiling water (about)

COMBINE bread crumbs, salt, pepper, sage, thyme, and parsley, and mix thoroughly. . . . Melt Spry in skillet, add onion, and sauté 2 minutes. (Do not brown onion.) . . . Add bread crumbs and sauté until very lightly browned, stirring constantly from bottom. . . . Melt butter in boiling water and pour over crumbs, tossing lightly with two forks. Add more water if additional moisture is needed. . . . Makes enough stuffing for one 8-pound bird.

All measurements in this book are level

White or Cream Sauce

A nice smooth sauce for creamed vegetables, fish, and meats. Dandy for scalloped dishes, too.

- 2 tablespoons Spry
- 2 tablespoons flour
- ½ teaspoon salt
- Dash of pepper
- 1 cup milk or thin cream

MELT Spry in saucepan; add flour, salt, and pepper, and blend well. . . . Add milk gradually, stirring constantly, and continue stirring and cooking until thickened. . . . Makes 1 cup sauce.

Cheese Sauce. Add ¼ cup grated cheese and a few drops of Worcestershire sauce.

Egg Sauce. Add 2 hard-cooked eggs, chopped.

Pimiento Sauce. Add 1 pimiento, forced through a fine sieve.

Vegetable Casserole

Seasoned just enough and browned to a turn with a toppin' of melted cheese.

- 2 cups White Sauce (above)
- 1 teaspoon onion juice
- 1 cup cooked potatoes, diced
- 1 cup cooked green peas
- 1 cup cooked carrots, cut lengthwise
- ¼ pound cheese, sliced

COMBINE white sauce and onion juice. . . . Add potatoes, peas, and carrots, and mix lightly. Turn into Sprycoated casserole. . . . Lay slices of cheese over top. . . . Bake in moderately hot oven (375°F.) 30 minutes, or until cheese is melted and slightly browned. . . . Serves 6.

Oven-creamed Potatoes. Omit onion and add 2 tablespoons horse-radish to white sauce. Use 3 cups cooked diced potatoes; omit peas and carrots.

Tuna Supper Dish

I never can have it too often to please Calvin!

- ¼ cup Spry
- 2 tablespoons flour
- 1 cup milk
- 1 cup grated cheese
- 4 onions, sliced
- 1 can tuna fish (13 ounces)
- ½ teaspoon salt
- Paprika

MELT 2 tablespoons Spry in top of double boiler; add flour and blend well. . . . Add milk gradually, stirring constantly, and continue stirring and cooking until thickened. . . . Add cheese, stirring until cheese is melted and blended. . . . Melt remaining 2 tablespoons Spry in frying pan. Add onions and cook until yellow. Spread onions in Sprycoated baking dish. . . . Arrange tuna fish on onions. Sprinkle with salt and paprika. Pour cheese sauce over fish. . . . Bake in hot oven (425°F.) 20 minutes, or until delicately browned. . . . Serves 6.

Halibut with Cheese Sauce. Instead of tuna, use 2 pounds halibut, boiled 3 minutes in 1 quart water to which 1 tablespoon vinegar has been added.

Swiss Steak with Rice

My son, David, calls this a real hearty "he-man" dish.

- ¼ cup flour
- 2 teaspoons salt
- 2 teaspoons paprika
- ½ teaspoon pepper
- 1 pound round steak, cut in pieces
- 1 clove garlic, cut in half
- 2 large onions, sliced
- ⅓ cup Spry
- ½ cup uncooked rice
- 2 cups canned or cooked tomatoes
- 2 cups hot water

MIX flour with salt, paprika, and pepper. . . . Rub steak with garlic and roll in seasoned flour. . . . Brown onions slightly in melted Spry. Remove onions. Sear meat on both sides (but do not brown) and put in Sprycoated casserole. . . . Place onions, rice, and tomatoes on top of meat. . . . Add remainder of flour mixture to Spry in skillet and blend until smooth. Add hot water gradually and cook until smooth. Strain over meat in casserole. . . . Cook, covered, in moderate oven (350°F.) for 1½ hours, or until meat is tender. . . . Serves 6.

Pennywise Steak

You'd never guess this steak is hamburg all dressed up!

- ½ cup fine bread crumbs
- ¾ cup milk
- 1½ pounds hamburg
- 1½ teaspoons salt
- ½ teaspoon pepper
- 1 teaspoon onion juice

COMBINE crumbs and milk. . . . Combine hamburg, salt, pepper, onion juice, and crumb mixture and mix well. . . . Shape meat in form of a steak, pressing firmly together, and spread surfaces with Spry (see picture above). Place steak on rack under broiler. Broil until browned (6 to 10 minutes). Turn and brown on other side. . . . Serves 6.

Dinner Plate Special

My folks say this dinner tops 'em all!

- 2 pounds chuck beef, ground
- ¼ cup melted Spry
- ¼ cup onion, minced
- 2 cups soft bread crumbs
- 3 teaspoons salt
- 2 teaspoons paprika
- 1 teaspoon mustard
- ⅔ cup tomato juice
- ¼ cup catchup
- 8 medium potatoes, rubbed with Spry

COMBINE beef and melted Spry. Add onion, crumbs, salt, paprika, and mustard, and blend. Add tomato juice and mix well. . . . Pack in loaf pan rubbed with Spry. Spread catchup over top. . . . Scrub potatoes and rub with Spry (see picture above). Bake loaf and potatoes in hot oven (400°F.) 1 hour. . . . Cut two small gashes at right angles across tops of baked potatoes and push potato up through opening, squeezing gently. Sprinkle with paprika. Serve loaf with baked potatoes. . . . Serves 8.

All measurements in this book are level

MEAT PIES

Steak and Onion Pie

Hard to say which is tastier—the fillin' or the flaky Spry pastry.

- 1 cup onions, sliced
- ¼ cup Spry
- 1 pound round steak, cut in small pieces
- ¼ cup flour
- 2 teaspoons salt
- ⅛ teaspoon pepper
- ½ teaspoon paprika
- Dash of ginger
- Dash of allspice
- 2½ cups boiling water
- 2 cups raw potatoes, diced

COOK onions slowly in melted Spry until yellow. Remove onions. . . . Roll meat in mixture of flour and seasonings and spices. Brown in hot Spry. Add boiling water, cover, and simmer until meat is tender (about 1 hour). Add potatoes and cook 10 minutes longer. . . . For pastry, use recipe for Pie Shell (page 7). Roll dough into a circle about ¼-inch thick. Cut a few slits for steam to escape. Pour into 8-inch Sprycoated casserole. Lay cooked onions on top. . . . Fit pastry over top and seal edge. . . . Bake in very hot oven (450°F.) 25 minutes. . . . Serves 6.

Crimple Crust Chicken Pie

Old-fashioned chicken pie all dressed up new!

- 4-pound fowl, cut in pieces
- 2 teaspoons salt
- 6 peppercorns
- 2 stalks celery, cut in pieces
- 3 sprigs parsley
- 1 quart boiling water (about)
- 4 tablespoons flour
- 5 tablespoons cream
- 1 recipe Baking Powder Biscuits (page 39)

STEW chicken with seasonings in boiling water to nearly cover until tender (about 2 hours). . . . Cut chicken in large pieces, removing bones and skin. Strain stock and add water, if needed, to make 2 cups. . . . Make a smooth mixture of flour and cream and add to broth. Bring to boil and stir until well blended. Add chicken and pour into Sprycoated casserole. . . . Roll biscuit dough ¼-inch thick, sprinkle with paprika, and roll as for jelly roll. Cut in 1-inch slices and arrange on hot chicken, flat side down. . . . Bake in very hot oven (450°F.) 30 minutes. . . . Serves 6.

Ham and Egg Pie

"Here's a pie to set before any man," says my son, David.

- 4 eggs, beaten
- ¼ teaspoon pepper
- ¼ teaspoon baking powder
- ½ cup milk
- 2 cups cooked ham, cut in cubes
- 1 cup grated cheese

FOR pastry, use recipe for Pie Shell (page 7). Roll dough (but do not prick) and make a 9-inch pie shell. (See page 6.) Beat eggs slightly and add pepper, baking powder, milk, ham, and cheese. Pour ham mixture into unbaked pie shell. . . . Bake in hot oven (425°F.) 35 minutes, or until knife inserted comes out clean. . . . Serve with grilled tomatoes or a crisp green salad. . . . Serves 6.

Sweet Potato Pork and Veal Pie

Seasoned to a turn and topped with the tenderest of sweet potato biscuits.

- 2 small onions, sliced
- ¼ cup Spry
- ½ pound pork
- 1 pound veal
- ¼ cup flour
- 2 teaspoons salt
- 2½ cups boiling water
- 1 cup sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup Spry
- 1 cup mashed sweet potatoes
- 3 tablespoons milk (about)

COOK onions slowly in melted Spry (¼ cup) until yellow. Remove onions. Cut pork and veal into ½-inch cubes and roll in mixture of ¼ cup flour and 2 teaspoons salt. Brown in hot Spry. Add boiling water and simmer until meat is tender (about 45 minutes). . . . Sift 1 cup flour, baking powder, and ½ teaspoon salt together. . . . Cut in ⅓ cup Spry. Add sweet potatoes and enough milk to make a soft dough. . . . Knead lightly about 20 seconds, roll to ½-inch thickness, and cut with biscuit cutter. . . . Pour hot meat mixture into 8-inch Sprycoated casserole. Arrange biscuits on top. (Add onions to meat, if desired.) Bake in very hot oven (450°F.) 25 minutes. . . . Serves 6.

All measurements in this book are level

Here's Ebenezer Todd and Hank Parsons about to lay into one of my meat pies. Poor men don't get any good home cookin' at the diner down by the depot.

YOU NEVER CATCH ME MISSIN' A CHURCH SUPPER WHEN THEY HAVE ONE OF YOUR MAGIC MEAT PIES, AUNT JENNY. BEATS ALL HOW LIGHT AN' TENDER YOUR BISCUIT CRUST IS
LAND SAKES, EBENEZER, EVEN AN' OLD BACHELOR LIKE YOU COULD MAKE GOOD BISCUITS WITH SPRY— IT MIXES SO EASY

Magic Meat Pie

Here's as tasty a way of stretchin' hamburg as you'll find.

- 2 onions, sliced
- ¼ cup Spry
- 1 pound hamburg
- 1 cup cooked carrots, diced
- 1 cup cooked peas
- 3 tablespoons flour
- ½ teaspoon salt
- Dash of pepper
- 1 teaspoon Worcestershire sauce
- 2½ cups boiling water
- 1 recipe Baking Powder Biscuits (page 39)

SAUTÉ onions in 2 tablespoons Spry until yellow. Add meat and sauté until richly browned. Add carrots and peas. Turn into Sprycoated casserole. . . . Melt remaining 2 tablespoons Spry; add flour, salt, and pepper, and blend. Add Worcestershire sauce and water, stirring constantly, and continue stirring and cooking until thickened. . . . Pour ¾ cup of gravy over mixture in casserole. Reserve remaining gravy to serve with pie. . . . Roll biscuit dough to fit casserole and prick with fork. Adjust dough over meat and seal edge of pie. . . . Bake in very hot oven (450°F.) 25 to 30 minutes. . . . Serves 6.

WELL NOW, ELMER, I'LL HAVE TO TELL YOUR MOTHER AN' ALL THE OTHER LADIES ABOUT THIS NEW WAY TO MAKE COOKIES
GEE, AUNT JENNY, I WISH MOM WOULD MAKE COOKIES BUT SHE SAYS THEY'RE TOO MUCH WORK

The Easy Spry Way Eliminates Rolling
Place rounded teaspoonfuls of cookie dough, 2 inches apart, on Sprycoated baking sheet. Let stand several minutes before stamping.

Flattening Dough into Thin Rounds
Stamp dough with flat-bottomed glass covered with a cloth. Dip glass in water occasionally and pat on towel to prevent sticking.

Crisp, Tender Cookies — Row on Row
They're rich with fruits, fragrant with spices, and crunchy with nuts — all made quickly by the new Spry way of making cookies.

Brown Rim Cookies

A pretty brown edge around each cookie just takes my eye!

- 1 cup Spry
- 1 teaspoon salt
- 1 teaspoon vanilla
- ⅔ cup sugar
- 2 eggs, well beaten
- 2 ½ cups sifted flour

COMBINE Spry, salt, and vanilla. Add sugar, then beaten eggs, and beat thoroughly. . . . Add flour and mix well. . . . Drop from teaspoon on Sprycoated baking sheets. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. . . . Bake in moderately hot oven (375°F.) 8 to 10 minutes, or until delicately browned. . . . Makes 4½ dozen.

Mincemeat Surprise Cookies

Soft, tender cookies with a spicy surprise inside. Try 'em!

- 1 cup Spry
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 cup brown sugar, firmly packed
- 2 eggs, well beaten
- 1⅔ cups sifted flour
- ¾ teaspoon soda
- 2 cups rolled oats, coarsely ground
- 2 cups mincemeat (See Holiday Mincemeat, page 10)

COMBINE Spry, salt, and vanilla. Add brown sugar and cream well. . . . Add beaten eggs and blend. . . . Sift flour with soda and add to creamed mixture, blending well. Add rolled oats and mix thoroughly. . . . Roll dough ⅛-inch thick on floured board and cut with 2½-inch cookie cutter. . . . Place 1 teaspoon mincemeat on a cookie, place another cookie on top, and press edges together. Seal with fork. . . . Place on baking sheet rubbed with **Spry Pan-coat*. . . . Bake in moderate oven (350°F.) 10 to 15 minutes. . . . Makes 4 dozen.

Sugar Cookies

The real old-fashioned kind — crisp and tender and sugary.

- ½ cup Spry
- ½ teaspoon salt
- ½ teaspoon grated lemon rind
- ½ teaspoon nutmeg
- 1 cup sugar
- 2 eggs, well beaten
- 2 tablespoons milk
- 2 cups sifted flour
- 1 teaspoon baking powder
- ½ teaspoon soda

COMBINE Spry, salt, lemon rind, and nutmeg, and blend. Add sugar gradually and cream well. . . . Add beaten eggs and milk and mix well. . . . Sift flour with baking powder and soda. Add to creamed mixture, blending well. . . . Drop from teaspoon on baking sheets rubbed with **Spry Pan-coat*. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Sprinkle with sugar. . . . Bake in moderately hot oven (375°F.) 8 to 12 minutes. Makes 3½ dozen.

Chocolate Nut Drops

Soft, cake-like chocolate cookies that you can make in no time!

- ½ cup Spry
- ¾ teaspoon salt
- 1 teaspoon vanilla
- ⅔ cup brown sugar, firmly packed
- 1 egg, well beaten
- 2 ounces chocolate, melted
- 1¾ cups sifted flour
- ½ teaspoon soda
- ½ cup milk
- ½ cup nut meats, chopped

COMBINE Spry, salt, and vanilla. Add brown sugar gradually and cream well. . . . Add beaten egg and mix thoroughly. . . . Add chocolate and blend. . . . Sift flour and soda together. Add flour to creamed mixture, alternately with milk, mixing well. . . . Add nuts and blend. . . . Drop from tablespoon on baking sheets rubbed with **Spry Pan-coat*. Sprinkle with sugar. . . . Bake in moderate oven (350°F.) 10 to 15 minutes. . . . Makes 2½ dozen nut drops.

Hermits

Raisins 'n' spice, 'n' everythin' nice.

- ¾ cup Spry
- ¾ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ½ teaspoon nutmeg
- 1½ cups brown sugar, firmly packed
- 2 eggs, well beaten
- 1 tablespoon milk
- 2½ cups sifted flour
- ½ teaspoon soda
- 1 cup seeded raisins, cut in pieces
- ½ cup nuts, chopped

COMBINE Spry, salt, and spices, and blend. Add brown sugar gradually and cream well. . . . Add beaten eggs and milk and mix well. . . . Sift flour and soda together. Add flour to first mixture, then raisins and nuts, blending well. . . . Drop from teaspoon on baking sheets rubbed with **Spry Pan-coat*. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. . . . Bake in moderate oven (350°F.) 12 to 15 minutes. . . . Makes 6 dozen cookies.

**Recipe for Spry Pan-coat on page 13*

Christmas Cookies

Don't wait till Christmas to try 'em. They're grand 'most any time!

- ½ cup Spry
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 1 tablespoon milk
- 1 egg yolks, well beaten
- 1¾ cups sifted flour
- 1 teaspoon baking powder
- Nut meats, chopped

COMBINE Spry, salt, and vanilla, and blend. Add sugar gradually, creaming well, then add milk and blend. . . . Beat egg yolks until thick and lemon-colored and add to creamed mixture. Mix well. . . . Sift flour with baking powder. Add to Spry mixture and blend. Chill. . . . Shape into ½-inch balls, roll in chopped nuts, and place, 3 inches apart, on baking sheets rubbed with **Spry Pan-coat*. . . . Bake in moderate oven (350°F.) 15 minutes. . . . Makes 4 dozen cookies. . . . The cookie balls may also be rolled in tiny colored candies.

Stone Jar Nut Cookies

Store 'em in a tightly covered crock or tin to keep 'em crisp.

- 1 cup Spry
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon nutmeg
- 2 cups brown sugar, firmly packed
- 2 eggs, well beaten
- 3 cups sifted flour
- 1 teaspoon soda
- ¼ cup milk
- 1 cup nuts, cut

COMBINE Spry, salt, vanilla, and nutmeg. Add brown sugar gradually and cream well. . . . Add beaten eggs and mix thoroughly. . . . Sift flour with soda. Add ½ of flour to creamed mixture, then add milk, then remaining flour and nuts, mixing well. . . . Drop from teaspoon on baking sheets rubbed with **Spry Pan-coat*. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. . . . Bake in moderately hot oven (375°F.) 8 to 10 minutes. . . . Makes 6 dozen cookies.

Refrigerator Molasses Cookies

Sakes, how everybody goes for these cookies with the real old-time molasses flavor!

- 1 cup Spry
- 1 cup molasses
- 1 cup brown sugar, firmly packed
- 1 egg, well beaten
- 4 cups sifted flour
- 1 teaspoon salt
- 1 teaspoon soda
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves

COMBINE Spry, molasses, and brown sugar in saucepan. Bring to a boil over low heat and boil 2 minutes. Remove from fire and cool to lukewarm. . . . Add beaten egg and mix thoroughly. . . . Sift together flour, salt, soda, and spices. Add to molasses mixture and blend well. . . . Pack tightly into 8 x 8-inch Sprycoated pan lined with waxed paper. . . . Chill in refrigerator several hours. Slice thin and place on Sprycoated baking sheets. Bake in moderate oven (350°F.) 10 to 15 minutes. . . . Makes 10 dozen cookies.

Chocolate Pecan Wafers

A real *elegant* chocolate cookie — thin and crisp and crunchy with chopped nuts.

- ½ cup Spry
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 2 eggs, well beaten
- 3 ounces chocolate, melted
- ¾ cup sifted flour
- ¾ cup pecans, chopped

COMBINE Spry, salt, and vanilla. Add sugar gradually and cream well. . . . Add beaten eggs and mix thoroughly. Add chocolate and blend. . . . Add flour and nuts and mix well. . . . Drop from teaspoon on baking sheets rubbed with **Spry Pan-coat*. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. . . . Bake in moderately slow oven (325°F.) 12 to 15 minutes. . . . Makes 2½ dozen.

**Recipe for Spry Pan-coat on page 13*

Dolly's Date Cookies

I named these cookies for a little neighbor girl who's just crazy about 'em. Your children will be, too.

1 cup Spry
1 teaspoon salt
1 teaspoon vanilla
1½ cups sugar
2 eggs, well beaten
3½ cups sifted flour
¾ teaspoon soda
5 tablespoons milk
2 cups dates, pitted and cut
¾ cup nuts, cut

COMBINE Spry, salt, and vanilla, and blend. Add sugar gradually and cream well. . . . Add beaten eggs and mix well. . . . Sift flour with soda and add to creamed mixture, alternately with milk, mixing thoroughly. . . . Add dates and nuts and blend. . . . Drop from teaspoon on Sprycoated baking sheets. (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Sprinkle with sugar. . . . Bake in moderately hot oven (375°F.) 12 to 15 minutes. . . . Makes 6 dozen date cookies. . . . Serve with chilled fruit for dessert for supper.

Here's our postman, Fred Cooper, samplin' some of my cookies. He says I make the best ones in town. But say, it's no trick at all to make nice crisp, tender cookies with Spry. You just try it!

Tom Thumb Cookie Bars

An extra-special cookie that's chewy and rich and as sweet-tastin' as candy.

- ½ cup Spry
- ½ teaspoon salt
- 1 ½ cups brown sugar, firmly packed
- 1 cup sifted flour
- 1 teaspoon vanilla
- 2 eggs, well beaten
- 2 tablespoons flour
- ½ teaspoon baking powder
- 1 ½ cups shredded coconut
- 1 cup nuts, coarsely cut

COMBINE Spry and salt. Add ½ cup brown sugar and cream thoroughly. Add 1 cup flour and blend. Spread mixture in 8 x 12-inch pan rubbed with **Spry Pan-coat.* . . . Bake in moderately slow oven (325°F.) 15 minutes, or until delicately browned. . . . Add remaining 1 cup brown sugar and vanilla to beaten eggs, beating until thick and foamy. Then add 2 tablespoons flour, baking powder, coconut, and nuts, and blend. . . . Spread over baked mixture. Return to moderately slow oven (325°F.) and bake 25 minutes. . . . Cool and cut in small rectangles. . . . Makes 3 dozen bars.

Peter Pan Cookies

Made with peanut butter and ridged with a fork to make 'em look pretty.

- 1 cup Spry
- ½ teaspoon salt
- 1 cup peanut butter
- 1 cup granulated sugar
- 1 cup brown sugar, firmly packed
- 2 eggs, well beaten
- 1 tablespoon milk
- 2 cups sifted flour
- 1 teaspoon soda

COMBINE Spry, salt, and peanut butter, and mix well. Add granulated sugar and brown sugar gradually and cream thoroughly. Add beaten eggs and milk, mixing well. . . . Sift flour with soda and add to first mixture, blending well. Drop from teaspoon on baking sheets rubbed with **Spry Pan-coat.* Press cookies lightly with fork to flatten slightly and to make attractive ridged tops. . . . Bake in moderately slow oven (325°F.) 15 to 20 minutes. . . . Makes 5 dozen cookies.

Rob Roy Cookies

Sturdily Scottish in name and flavor. The best-tastin' oatmeal cookies ever!

- 1 cup Spry
- 1 teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- 1 ½ cups brown sugar, firmly packed
- 2 eggs, well beaten
- 1 ½ cups rolled oats
- 1 cup nuts, coarsely cut
- 1 cup seeded raisins, cut
- 2 cups sifted flour
- ¾ teaspoon soda
- ¼ cup sour milk

COMBINE Spry, salt, and spices. Add brown sugar gradually and cream thoroughly. . . . Add beaten eggs and mix well. . . . Add rolled oats, nuts, and raisins, and mix thoroughly. . . . Sift flour and soda together. Add ½ of flour to creamed mixture, then sour milk, then remaining flour, mixing well. . . . Drop cookie mixture from teaspoon on baking sheets rubbed with **Spry Pan-coat.* (Or press through pastry bag.) Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. . . . Bake in moderately slow oven (325°F.) 10 to 15 minutes. . . . Makes 6 dozen cookies.

Brownies

Calvin calls these "a perennial favorite." He means they're popular any time.

- ½ cup Spry
- 2 ounces chocolate
- ¾ cup sifted flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 eggs, well beaten
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup nuts, coarsely cut

MELT Spry and chocolate together over hot water. Cool. . . . Sift flour with baking powder and salt. . . . Beat eggs until light, add sugar, then chocolate mixture, and blend. Add flour, vanilla, and nuts, and mix well. . . . Pour batter into 8 x 8-inch pan rubbed with **Spry Pan-coat.* . . . Bake in moderate oven (350°F.) 30 to 35 minutes. Cool and cut into squares. . . . Makes 16.

**Recipe for Spry Pan-coat on page 13*

OH, AUNT JENNY, I'M SO FED UP ON ALL THOSE JOKES ABOUT BRIDE'S BISCUITS
AN' THERE'S NOT A WORD OF TRUTH IN 'EM. NOW, ANYONE CAN MAKE GOOD BISCUITS. JUST FOLLOW THIS SPRY RECEIPT CAREFULLY AN' YOU'LL SEE!

Baking Powder Biscuits

2 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
5 tablespoons Spry
⅔ cup milk (about)

SIFT flour with baking powder and salt. . . . Cut in Spry until mixture is as fine as meal. . . . Add milk, mixing until a soft dough is formed. Knead lightly on floured board for about 20 seconds. . . . Roll to ½-inch thickness. Cut with floured biscuit cutter and place on baking sheet. . . . Bake in very hot oven (450°F.) 12 minutes. . . . Makes 1 dozen biscuits.

For Drop Biscuits, use about ¾ cup milk and drop from spoon on bakin' sheet.

Pecan Rolls

3 tablespoons Spry
3 tablespoons butter
¾ cup brown sugar, firmly packed
¼ cup pecan halves
1 recipe Baking Powder Biscuits (above)

COMBINE Spry, butter, and brown sugar. Spread muffin pans thickly with mixture. Put three pecans in bottom of each cup. . . . Roll dough into a rectangle ¼-inch thick. Brush with melted butter and sprinkle with ¼ cup additional brown sugar. Roll like jelly roll and cut into 1-inch slices. . . . Place in muffin pans. . . . Bake in hot oven (425°F.) 20 to 25 minutes. . . . Makes 1 dozen.

Rich with butterscotch flavor — crunchy with nuts.

All measurements in this book are level

Cinnamon Rolls

Seems I never can make these often enough for my folks.

ROLL dough into a rectangle about ¼-inch thick. . . . Cream butter with sugar and cinnamon and spread on dough. Sprinkle with raisins. . . . Roll like jelly roll, cut into 1-inch pieces, and place in Sprycoated pan. Brush with milk. . . . Bake in very hot oven (450°F.) 25 minutes. Makes 12.

- 1 recipe Baking Powder Biscuits (page 39)
- 3 tablespoons butter
- ½ cup brown sugar, firmly packed
- 1 teaspoon cinnamon
- ½ cup raisins

Cheese Quickies

You can make 'em quick as scat, and my, but they're good!

SIFT dry ingredients together and cut in Spry. . . . Cut cheese into mixture until thoroughly blended. . . . With a fork, stir in milk enough to make a soft, sticky dough. Drop from teaspoon on Sprycoated baking sheet, allowing about 2 inches between biscuits. Sprinkle with paprika. . . . Bake in very hot oven (450°F.) 12 minutes. . . . Makes 1½ dozen.

- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 5 tablespoons Spry
- ¾ cup grated cheese
- 1 cup milk (about)

Fruited Tea Ring

Try raisins or dried apricots instead of dates. One-half teaspoon cinnamon mixed with the sugar is 'specially good with the raisins.

ROLL dough into a rectangle about ¼-inch thick. . . . Spread softened butter on dough. . . . Combine nuts, dates, and brown sugar. Sprinkle evenly on dough. Roll lengthwise like a jelly roll and seal. Join ends to form a ring and seal. Place on Sprycoated baking sheet. Holding scissors in an almost horizontal position, cut 1-inch slices, leaving slices connected at the bottom. As each slice is cut, turn it slightly with scissors. Brush with milk and sprinkle with sugar. . . . Bake in hot oven (425°F.) 20 to 25 minutes. . . . Serves 8.

- 1 recipe Baking Powder Biscuits (page 39)
- 2 tablespoons butter
- ⅓ cup nuts, finely cut
- ½ cup dates, pitted and finely cut
- ½ cup brown sugar, firmly packed

Picnic Turnovers

Snappy ham and cheese fillin' tucked away in flaky Spry biscuits. A fine picnic sandwich!

COMBINE ham, mayonnaise, mustard, onion juice, and pickle, and mix well. . . . Roll biscuit dough about ¼-inch thick and cut into 4-inch squares. . . . Brush squares with melted butter. Place triangle of cheese on half of square, put 1 tablespoon ham mixture on cheese, and fold over other half of dough to form a triangle. Press edges together. . . . Bake in hot oven (425°F.) 20 to 25 minutes. Serve hot or cold. . . . Makes 10.

- 1 ½ cups cooked ham, ground
- ¼ cup mayonnaise
- 1 teaspoon dry mustard
- ½ teaspoon onion juice
- 2 tablespoons dill pickle, chopped
- 1 recipe Baking Powder Biscuits (page 39)
- 5 thin slices cheese

Tomato Cheese Luncheon Squares

Page 40

ROLL dough about ½-inch thick and cut in eight 3-inch squares. Place on Sprycoated baking sheet. . . . Press slice of cheese in center of each biscuit square. Put tomato slice on each. Top with bacon pieces. . . . Press sides of biscuit squares against cheese. . . . Bake in very hot oven (450°F.) 15 minutes. . . . Serve hot. . . . Serves 8.

- 1 recipe Baking Powder Biscuits (page 39)
- 8 slices cheese (1 ½ x 1 ½ x ¼-inches)
- 8 tomato slices, ½-inch thick
- 2 slices bacon, cut in narrow pieces

Orange Blossoms

The cunnin'est rolls! They look for all the world like flowers.

- 3 cups sifted flour
- 1½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup Spry
- 1 tablespoon grated orange rind
- 1 cup milk (about)
- Orange juice
- Sugar

SIFT flour, baking powder, and salt. . . . Cut in Spry and orange rind until mixture is as fine as meal. . . . Add milk, mixing until a soft dough is formed. Knead lightly on floured board for about 20 seconds. . . . Roll to ¼-inch thickness. Cut dough in 1-inch strips, then make ¾-inch cuts about an inch apart in the strips. Roll up strips as for jelly roll. (A 10-inch strip makes a medium-sized roll.) . . . Place in Sprycoated muffin pans. . . . Brush rolls with orange juice and sprinkle with sugar. . . . Bake in very hot oven (450°F.) 12 to 15 minutes. . . . Makes 1 dozen rolls.

Griddle Cakes

Just see how *extra* tender Spry makes your griddle cakes.

- 2 cups sifted flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup Spry
- 1 egg, well beaten
- 1½ cups milk

SIFT flour with baking powder and salt. . . . Cut in Spry until mixture is like meal. Combine beaten egg and milk. . . . Turn liquids into dry ingredients and mix gently. . . . Drop by spoonfuls on hot griddle rubbed with Spry. When cakes puff and bubble, turn once and brown on other side. Turn only once. . . . Serve with sirup. Makes 18.

Sour Milk Griddle Cakes. Use 1¾ cups thick sour milk, 1 teaspoon soda, and 2 teaspoons baking powder, instead of 1½ cups sweet milk and 4 teaspoons baking powder.

Corn Muffins

Try them pipin' hot with pan-fried ham and eggs for your next Sunday breakfast.

- 1 cup sifted flour
- 1½ cups corn meal
- 1 teaspoon soda
- 1 teaspoon baking powder
- 2 teaspoons salt
- ¼ cup Spry
- 2 eggs, beaten
- 2 cups thick sour milk

SIFT dry ingredients together. . . . Cut in Spry until mixture is like meal. . . . Combine eggs and milk and stir into corn meal mixture. . . . Bake in Sprycoated muffin pans in hot oven (425°F.) 25 to 30 minutes. . . . Makes 1½ dozen muffins.

Corn Sticks. Bake in heated corn-stick pans (rubbed with Spry) in very hot oven (450°F.) 15 to 20 minutes.

Quick Coffeecake

Sunday breakfast wouldn't be Sunday breakfast to Calvin without this good coffeecake.

- 2 cups sifted flour
- 3 teaspoons baking powder
- ¼ cup sugar
- ½ teaspoon salt
- ¼ cup Spry
- ½ cake compressed yeast
- ¾ cup milk
- 1 egg, well beaten
- 1 tablespoon butter
- 1 tablespoon flour
- 2 tablespoons brown sugar
- ½ teaspoon cinnamon
- 2 tablespoons nuts, chopped

SIFT flour with baking powder, sugar, and salt. Cut in Spry until mixture is as fine as corn meal. . . . Crumble yeast into milk and stir until dissolved. . . . Add beaten egg. Add to flour mixture and mix well. . . . Spread dough in 8 x 8-inch pan rubbed with Spry. Let stand 30 minutes. . . . Melt butter and brown. Mix thoroughly with remaining ingredients. . . . Sprinkle over dough and bake in moderately hot oven (375°F.) 30 to 40 minutes. . . . Serves 6 to 8.

The small amount of yeast makes this quick coffeecake different. You'll like its better flavor.

All measurements in this book are level

Waffles

So good that folks just eat and eat! Try the variations, too.

SIFT flour with baking powder and salt. . . . Cut in Spry until mixture is as fine as corn meal. . . . Combine beaten egg yolks and milk; add to flour mixture and mix until smooth. . . . Fold in beaten egg whites. . . . Bake in hot waffle iron. Serve hot with maple sirup. . . . Makes eight 4-section waffles.

Variations. Sprinkle batter with diced cooked ham or chopped pecans before closing iron.

- 3 cups sifted flour
- 3½ teaspoons baking powder
- ½ teaspoon salt
- ¾ cup Spry
- 3 egg yolks, well beaten
- 2 cups milk
- 3 egg whites, stiffly beaten

Fresh Corn Bread

Come sweet corn time, this is Calvin's favorite hot bread.

SIFT flour with sugar, salt, and baking powder. Cut in Spry until mixture is like meal. . . . Add corn, mixing well. . . . Add beaten egg to corn mixture, mixing thoroughly. . . . Pour into 8 x 8-inch Sprycoated pan. . . . Bake in hot oven (425°F.) 30 minutes, or until done. . . . Canned whole corn kernels can be used instead of fresh corn.

- 1 cup sifted flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 teaspoons baking powder
- ¼ cup Spry
- 2 cups fresh sweet corn
- 1 egg, well beaten

Muffins

Mix 'em just as this receipt says and *don't overstir your batter.*

SIFT flour with baking powder, salt, and sugar. . . . Cut in Spry until mixture is like meal. . . . Combine egg and milk. . . . Turn liquids into dry ingredients and stir vigorously until all flour is dampened. The batter should be lumpy, not smooth. Pour batter into Sprycoated muffin pans. . . . Bake in hot oven (425°F.) 25 to 30 minutes. . . . Makes 12 large muffins.

Blueberry Muffins. Sprinkle 1 cup blueberries with 1 tablespoon flour and fold into batter.

- 2½ cups sifted flour
- 3½ teaspoons baking powder
- 1 teaspoon salt
- 2 to 4 tablespoons sugar
- ⅓ cup Spry
- 1 egg, well beaten
- 1¼ cups milk

ıam Gems

You'll like 'em with ¾ cup raisins added to the batter, too.

SIFT flour with baking powder and salt. . . . Add Graham flour and brown sugar and mix. . . . Cut in Spry until mixture is like meal. . . . Combine beaten egg and milk. . . . Turn liquids into dry ingredients and stir vigorously until all flour is dampened. . . . Pour batter into Sprycoated muffin pans. . . . Bake in hot oven (425°F.) 20 to 25 minutes. . . . Makes 12 large muffins.

- 1 cup sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup Graham flour
- ¼ cup brown sugar, firmly packed
- ⅓ cup Spry
- 1 egg, well beaten
- 1 cup milk

Orange Marmalade Muffins

Try 'em with strawberry jam, too.

SIFT dry ingredients together. . . . Cut in Spry fine. . . . Combine beaten egg and milk. . . . Turn liquids into dry ingredients and stir vigorously until all flour is dampened. . . . Put a tablespoon of batter into each cup of muffin pan rubbed with Spry. Place a teaspoon of marmalade in center of each and cover with remaining batter. . . . Bake in hot oven (425°F.) 25 minutes. . . . Makes 12.

- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup sugar
- ½ cup Spry
- Orange marmalade
- 1 egg, well beaten
- 1 cup milk

Date Nut Bread

Slice it thin and spread with cream cheese for sandwiches.

1 cup dates, pitted and cut
½ cup nuts, chopped
1 cup hot water
¼ cup Spry
½ teaspoon salt
¾ cup brown sugar, firmly packed
1 egg, well beaten
1 ½ cups sifted all purpose flour
1 teaspoon soda
½ cup Graham flour

COMBINE dates, nuts, and hot water and let stand. . . . Combine Spry and salt. Add brown sugar gradually and cream thoroughly. . . . Add beaten egg and mix well. Add date mixture to creamed mixture, blending well. . . . Sift flour and soda together. Add white flour and Graham flour to date mixture and mix thoroughly. . . . Pour batter into 9 x 5 x 3-inch loaf pan rubbed with Spry. . . . Bake in moderate oven (350°F.) 60 minutes, or until done.

Homemade Bread

How all my folks clamor for my homemade bread! Why don't *you* make some?

2 cakes compressed yeast
¼ cup lukewarm water
1 teaspoon sugar
⅓ cup Spry
2 tablespoons sugar
1 tablespoon salt
2 cups scalded milk
1 ¾ cups water
11 to 12 cups sifted all-purpose flour

CRUMBLE yeast into small bowl. Add lukewarm water and 1 teaspoon sugar and set in warm place until it becomes light and spongy (about 15 minutes). . . . Combine Spry, 2 tablespoons sugar, and salt in large bowl and add scalded milk and water. Stir until Spry is melted and cool until lukewarm. Add yeast mixture. . . . Add flour gradually, mixing very thoroughly, until a stiff dough is formed. Knead dough on floured board until smooth. Place in bowl rubbed with Spry. Brush dough with Spry, cover, and let rise in warm place until double in bulk (about 2 hours). . . . Shape dough into loaves and place in bread pans rubbed with Spry. Let rise until double in bulk (about 1 hour). . . . Bake in hot oven (425°F.) 15 minutes, then reduce temperature to moderately hot oven (375°F.) and bake 30 minutes longer. . . . Remove from pans and brush crusts with Spry. . . . Makes 4 loaves.

Easy Ro[ll]

So easy to make and so good tastin' you'll have these rolls often.

2 cakes compressed yeast
¼ cup lukewarm water
1 teaspoon sugar
⅓ cup Spry
2 teaspoons salt
2 tablespoons sugar
1 cup scalded milk
¾ cup water
4 cups sifted all-purpose flour

CRUMBLE yeast into small bowl. Add lukewarm water and 1 teaspoon sugar and set in warm place until it becomes light and spongy (about 15 minutes). . . . Combine Spry, salt, and 2 tablespoons sugar in large bowl and add scalded milk and water. Stir until Spry is melted and cool until lukewarm. Add yeast mixture. . . . Add flour gradually, mixing thoroughly. Cover and let rise in warm place for 1 hour, or until light and spongy. Stir down and let rise again until very light (about ½ hour). Drop dough from spoon into Sprycoated muffin pans. . . . Let rise in warm place until light (about 15 minutes). . . . Bake in very hot oven (450°F.) 15 minutes. . . . Makes 2 dozen. . . . After putting the first dozen rolls into the muffin pans, stir the dough down and let rise while first rolls are baking.

All measurements in this book are level

Here's Calvin gloatin' over one of my tasty strawberry shortcakes. My, but he IS so fond of 'em! I make the old-fashioned biscuit kind and the tender Spry crust just melts in your mouth . . . try it!

Strawberry Shortcake

Remember this receipt for other berry and fruit shortcakes.

SIFT dry ingredients together and cut in Spry. . . . Add milk, mixing to a soft dough. Knead lightly 20 seconds. . . . Divide dough in half. Pat one piece into 9-inch layer pan rubbed with Spry. Spread with Spry and cover with other half, patting to fit pan. . . . Bake in hot oven (425°F.) 30 minutes. . . . Separate layers. Spread with butter; cover with ½ of berries. Place upper layer on top. Cover with remaining berries. . . . Serves 8.

- 3 cups sifted flour
- 4½ teaspoons baking powder
- 2 tablespoons sugar
- 1½ teaspoons salt
- ¾ cup Spry
- 1 cup milk (about)
- 2 quarts fresh strawberries, hulled and cut in quarters

Individual Strawberry Shortcakes

Flaky little shortcakes —one apiece for all!

SIFT dry ingredients and cut in Spry. Add milk, mixing to soft dough. Knead 20 seconds. . . . Roll ¾-inch thick. Cut with 3-inch biscuit cutter and place on baking sheet rubbed with Spry. . . . Bake in very hot oven (450°F.) 12 minutes. Split biscuits and put berries between. . . . Top with whipped cream and whole berry. . . . Serves 6.

- 2 cups sifted flour
- ½ teaspoon salt
- 2 tablespoons sugar
- 3 teaspoons baking powder
- ½ cup Spry
- ½ cup milk (about)
- 1 quart fresh strawberries, crushed and sweetened

Gingerbread

Calvin and my grandson, Tommy, just dote on this soft, spicy gingerbread.

½ cup Spry
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
¼ teaspoon nutmeg
⅛ teaspoon cloves
½ cup sugar
1 egg, unbeaten
1 cup molasses
2½ cups sifted flour
½ teaspoon baking powder
1 teaspoon soda
1 cup boiling water

COMBINE Spry, salt, and spices. Add sugar gradually and cream until light and fluffy. . . . Add egg and beat thoroughly. Add molasses and blend. . . . Sift flour with baking powder and soda 3 times. Add to creamed mixture, blending well. Add boiling water and beat until smooth. . . . Pour batter into 10 x 10 x 2-inch pan rubbed with *Spry Pan-coat. . . . Bake in moderate oven (350°F.) 50 to 60 minutes. . . . Serve in squares with whipped cream.

Date Gingerbread. Add 1 cup dates (pitted and cut in small pieces) to sifted flour mixture.

Pineapple Upside-down Cake

Easy to make and looks real dreamy with pineapple and cherries glistenin' on top.

⅓ cup Spry
¼ teaspoon salt
1 teaspoon vanilla
½ cup sugar
1 egg, unbeaten
1½ teaspoons baking powder
1¼ cups sifted flour
½ cup canned pineapple juice
½ cup brown sugar, firmly packed
5 slices canned pineapple
5 maraschino cherries (optional)

COMBINE Spry, salt, and vanilla; add sugar gradually and cream well. . . . Add egg and beat thoroughly. . . . Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with pineapple juice, mixing after each addition until smooth. . . . Sprinkle brown sugar on bottom of 8 x 8-inch pan rubbed liberally with Spry. . . . Arrange pineapple on sugar, put cherries in centers of slices, and pour batter over all. . . . Bake in moderate oven (350°F.) 50 to 60 minutes. . . . Serve upside down with whipped cream. . . . Serves 8 to 10.

Oven-sauced Chocolate Pudding

Just watch your folks go for *this* dessert!

¼ cup Spry
½ teaspoon salt
1 teaspoon cinnamon
¼ cup sugar
3 ounces chocolate, melted
1 cup sifted flour
2 teaspoons baking powder
½ teaspoon soda
⅔ cup milk
½ cup nuts, chopped
⅔ cup sugar
2 cups water
⅛ teaspoon salt

COMBINE Spry, ½ teaspoon salt, cinnamon, and ¼ cup sugar, and cream thoroughly. . . . Add 2 ounces melted chocolate and blend. . . . Sift flour, baking powder, and soda together. Add sifted dry ingredients to creamed mixture, alternately with milk, blending well after each addition. Add nuts and blend. . . . Combine ⅔ cup sugar, water, ⅛ teaspoon salt, and remaining 1 ounce chocolate in saucepan and bring to a boil. Pour into casserole. . . . Drop batter by spoonfuls on hot sirup. . . . Bake in moderate oven (350°F.) 45 minutes. Serve warm or cold. . . . Serves 6. If desired, 1 cup chopped dates may be added to the batter when the nuts are added.

If desired, this pudding can be cooked on top of the stove. Use a large saucepan instead of a casserole, and cook, covered, over very low heat for 25 minutes.

Silver Sauce

You'll like this sauce for many hot desserts.

1 package cream cheese (3 ounces)
¼ cup heavy cream
1 tablespoon confectioners' sugar
¼ teaspoon vanilla

SOFTEN cream cheese and add cream gradually, beating to a smooth sauce. . . . Add confectioners' sugar and vanilla and mix well. . . . Makes about ⅔ cup. Delicious with fruit cobblers and roly polys, berry puddings, and apple dumplings.

*Recipe for Spry Pan-coat on page 13

Apricot Cobbler

Tart and temptin' on cold wintry days.

- 2½ cups cooked dried apricots
- 1 teaspoon grated orange rind
- ¼ cup granulated sugar
- ¾ cup brown sugar
- 1 cup hot apricot juice
- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 5 tablespoons Spry
- ⅔ cup milk
- 1 egg, well beaten

PLACE drained apricots in oblong baking dish rubbed with Spry. . . . Combine orange rind, granulated sugar, and brown sugar, and mix thoroughly. . . . Add to hot apricot juice and pour over apricots. . . . Sift flour with baking powder and salt. Cut in Spry until mixture is as fine as meal. . . . Combine milk and beaten egg and add to flour mixture, beating with a fork. . . . Drop dough by spoonfuls on hot apricot mixture. Sprinkle granulated sugar over dough. . . . Bake in hot oven (425°F.) 25 minutes. Serve hot with or without cream or with Silver Sauce (page 45). . . . Serves 8.

Blackberry Tuckaway

Try it with canned red cherries when the berry season is over.

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- ⅓ cup Spry
- ¾ cup milk (about)
- 1 pint fresh blackberries, sliced
- ¾ cup sugar
- 1 tablespoon butter

SIFT flour with baking powder, salt, and sugar. . . . Cut in Spry until mixture is as fine as meal. . . . Add milk, mixing to a soft dough. . . . Roll dough into a rectangle about ¼-inch thick. . . . Spread with berries to within ½-inch of edge. Sprinkle sugar over berries. Dot with butter. Roll like a jelly roll and seal. . . . Place in oblong Spry-coated baking dish. Brush roll with milk and sprinkle with sugar. . . . Bake in hot oven (425°F.) 30 minutes. . . . Serve with cream. . . . Serves 8.

Baked Apple Dumplings

I can remember my Grandma makin' dumplin's like these. I know you'll like 'em.

- 1½ cups sifted flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ⅓ cup Spry
- ¼ cup milk (about)
- 4 medium-sized apples, cored and pared
- 1 tablespoon butter
- 4 tablespoons brown sugar
- ⅛ teaspoon salt
- 1 tablespoon lemon juice

SIFT flour with baking powder and salt. . . . Cut in Spry until mixture is as fine as meal. . . . Add milk, mixing until soft dough is formed. Knead lightly 20 seconds and roll into a 12-inch square. . . . Cut into 4 squares. . . . Place an apple in each square. Cream butter with brown sugar and salt and fill cores of apples with mixture. Sprinkle with lemon juice. . . . Moisten edges of dough with cold water. Bring up four corners of dough to top of apple and press edges together. Brush with milk. . . . Place in Sprycoated pan. Bake in hot oven (400°F.) 30 to 35 minutes. Serve with cream. . . . Serves 4.

Strawberry Ice Cream Puffs

Here's a gala dessert for strawberry time.

- ½ recipe Cream Puffs (page 47)
- 1 pint vanilla ice cream
- 1 pint fresh strawberries, thinly sliced
- 1 cup confectioners' sugar

SLIT each puff and fill with ice cream. . . . Make strawberry sauce by combining sliced berries and confectioners' sugar. Pour strawberry sauce over top of each puff. . . . Serves 8.

Variations. Slit puffs, fill with whipped cream, and top with sweetened crushed berries. . . . Or, fill puffs with sweetened whipped cream and top with Chocolate Frosting (page 18). . . . Or, fill puffs with sweetened crushed fresh peaches or berries and sprinkle with confectioners' sugar.

All measurements in this book are level

Cream Puffs

I often add 1 cup grated American cheese to the batter, then fill shells with salads.

½ cup Spry
1 cup boiling water
1 cup sifted all-purpose flour
¼ teaspoon salt
4 eggs, unbeaten

BRING Spry and water to boiling point in saucepan. . . . Sift flour and salt together. Add to water all at once and beat vigorously until mixture is thick and smooth and comes away easily from sides of pan. Remove from fire. . . . Add eggs, one at a time, beating thoroughly after each addition until mixture is smooth and blended. . . . Drop mixture from tablespoon about 2 inches apart on Sprycoated baking sheet. (The mixture should hold its shape and not spread.) . . . Bake in very hot oven (450°F.) for 10 minutes, then reduce heat slightly to 400°F. for 25 minutes longer. . . . Cool. Slit each puff and fill with Cream Filling (below). Dust with confectioners' sugar. . . . Makes 18 puffs.

Cream Filling

For a change, you'll like it with ½ cup coconut added.

½ cup sugar
5 tablespoons flour
Dash of salt
2 cups milk
2 egg yolks, slightly beaten
1 teaspoon vanilla

MIX sugar, flour, and salt together thoroughly. . . . Add milk and mix well. Add egg yolks and blend. . . . Place over hot water and cook until smooth and thick, stirring constantly (about 10 minutes). Cool, stirring occasionally, to prevent a skin forming on top. . . . Add vanilla. . . . Makes enough filling for 18 cream puffs.

Almond Cream Filling. Add ¼ cup toasted chopped almonds to Cream Filling.

Dutch Apple Cake

It's baked upside down so the apples cook nice and tender.

2 cups sifted flour
3 teaspoons baking powder
2 tablespoons sugar
½ teaspoon salt
¼ cup Spry
1 egg, well beaten
¾ cup milk
3 tablespoons Spry
1 tablespoon butter
¾ cup brown sugar, firmly packed
1 teaspoon cinnamon
1 tablespoon milk
2 cups apples, sliced

SIFT flour with baking powder, sugar, and salt. Cut in ¼ cup Spry until mixture is as fine as meal. . . . Combine beaten egg and milk and add to flour mixture, mixing to a soft dough. . . . Melt 3 tablespoons Spry and butter together; add brown sugar, cinnamon, and milk, and mix well. Pour into 8 x 8-inch Sprycoated pan. . . . Press apple slices into mixture in circles. Spread dough over apples. . . . Bake in moderate oven (350°F.) 50 to 60 minutes. Serve upside down with cream. . . . Serves 8 to 10. . . . Another tempting dessert may be made by using canned sliced peaches instead of apples.

Lemon Dainty

The most refreshin' dessert I know.

3 tablespoons Spry
¼ teaspoon salt
¾ cup sugar
2 tablespoons flour
2 egg yolks
1 cup milk
Juice and grated rind of 1 lemon
2 egg whites, stiffly beaten

COMBINE Spry, salt, sugar, and flour, and mix well. . . . Add egg yolks, milk, lemon juice and rind, and beat with rotary egg beater until smooth. . . . Fold in beaten egg whites. . . . Pour into Sprycoated baking dish, set in pan of hot water, and bake in moderate oven (350°F.) about 45 minutes. . . . Serve warm. . . . Serves 6. . . . When baked, the pudding is a delicate sponge on top and a yellow-gold sauce underneath.

All measurements in this book are level

MRS. CALVIN WHEELER

Mebbe I mentioned it before, but I want to say over again, so that everybody gets it, how easy to digest foods cooked the Spry way are.

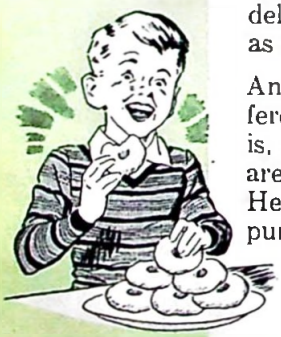
Grandpa Briggs at the Old Soldiers' Home eats pies and doughnuts and fried foods aplenty. Mrs. Thompson, the matron, uses Spry for everythin'.

Beside tastin' *extra*-good, foods made the Spry way sure set easy on the stomach! Take cakes and biscuits — they're so much lighter and finer. Same with piecrust — it's so flaky and tender, so crisp and delicate. No wonder it digests as easy as plain bread!

And you'll notice such a difference with fried foods! Fact is, foods fried proper in Spry are as digestible as if baked. Here's why: Spry is sweet and pure — doesn't break down in frying'. It forms a crisp, golden crust that seals in flavor and prevents foods from becoming heavy and greasy.

New Handy Hinged-Top Can

You'll love Spry's handy, new, hinged-top can. It's *so* convenient. You can open and close it in a jiffy with just a flick of the wrist. And the lid never gets lost or falls on the floor. Get the thrifty 3-pound or the big family-size 6-pound can.



My grandson, Tommy, tuckin' away doughnuts made the Spry way. They're so light and digestible a child can eat 'em.

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Turn to page 2 and make up the recipe for *Spry Pastry Mix*. It's the greatest time-saver in the history of pie bakin'!

No more stickin' of cakes, muffins, breads, or cookies when you use *Spry Pan-Coat*. See recipe on page 13.

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